2015 The Eyrie Vineyards
ROSÉ OF PINOT NOIR

THE WINE

The rosé is a particularly complex example this year. Berry and floral notes float over a full-flavored, rich front to mid-palate. Our rosé is vinified differently than most; partially barrel fermented in neutral oak, it's aged 6 months before bottling.

THE VITICULTURE & VINIFICATION

The grapes came from the old organic vines of the Cattrall Brothers vineyard. As the pick actually came in over different days throughout harvest, the tart-sweet pink juice fermented in a wide variety of fermenters, from neutral barrels to our big open wooden tank. The range of fermentations provided a few extra facets.

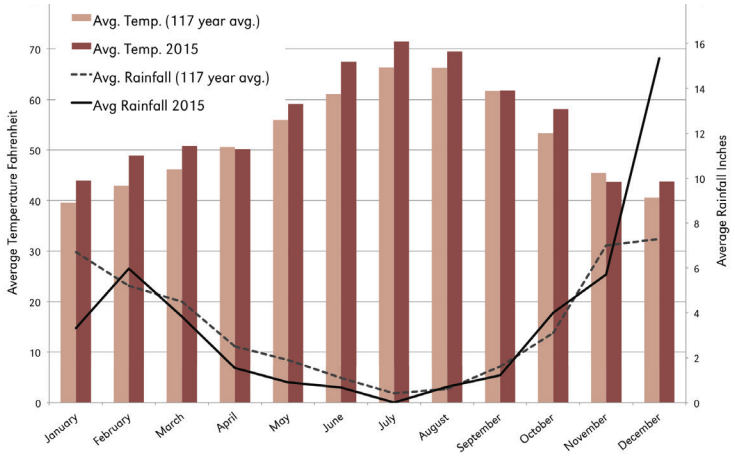
THE VINTAGE

2015 was the warmest year in Oregon since record keeping started more than a century ago. Spring brought one of the earliest blooms and the rare, consistently dry conditions meant that every flower had a much better chance than usual to develop into a berry. A cooling trend in September ensured optimal fruit quality as the vines coasted to perfect ripeness. Harvest started three weeks earlier than we normally expect, but the balance of the wines has been on-point nonetheless.

TECHNICAL NOTES

Fermentation:	Neutral oak & stainless steel
Production in cases:	511
Bottling date:	March, 2016
Appellation:	Willamette Valley
pH:	3.4
Total acidity:	5.0
Residual sugar	0.0
Alcohol % by volume	13.9
Suggested retail price	$24.00

AVERAGE TEMPERATURES & RAINFALL



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