



*Oregon Rosé made  
from rare, cool-climate  
Sangiovese*

*Previous Vintages:*

**EDITOR'S  
CHOICE**  
**90 pts.** 6/2020



- ONE CUVÉE
- BRIGHT, FRESH FRUIT FLAVORS
- TASTY LIP-SMACKING ACIDITY



## 2022 A TO Z OREGON ROSÉ WINE

**TASTING NOTES:** A beautiful, shiny rose gold in the glass, the 2022 A to Z Wineworks Oregon Rosé heralds spring with refreshing petrichor. Fresh fruit aromas suggestive of strawberry, melon, mandarin, lime zest, peach and pear arise along with rose petal and spearmint notes. The creamy palate has lively flavors like wild strawberries, kiwi, orange, lemon, watermelon Jolly Ranchers, and peach cobbler. The clean finish of the zesty 2022 A to Z Wineworks Oregon Rosé is long and mineral-driven, a fresh, fruity delight for any occasion.

**WINEMAKING NOTES:** The 2022 A to Z Oregon Rosé is made from old vine Sangiovese grapes grown in Southern Oregon's Del Rio Vineyard, blended with Willamette Valley Pinot Noir. Grapes are harvested at optimal ripeness to retain bright acidity and aromas as well as fresh, red fruit flavors. The signature delicate, blush, peach color is achieved by carefully monitoring grape press timing and duration of skin-contact. A combination of different yeasts were employed to highlight fruit & floral aromas, textural expression and general vivacity. Malolactic fermentation is intentionally blocked to promote freshness and intensity, resulting in a dry, yet juicy, aromatic, and opulent rosé to enjoy year-round.

**VINTAGE NOTES:** The growing season got off to a late start after a cool, wet spring followed the relatively warm and dry winter. Some of the earliest sites and varieties, including Chardonnay, suffered damaged primary buds from severe frost in mid-April. Growers left more shoots on the canes than normal to compensate for highly variable inflorescence counts and nursed many vines back to health. With a combination of the remaining primary buds and some secondary buds that had pushed in response to the frost, the vines were trending 2-3 weeks behind usual. Beautiful weather during flowering helped establish a generally good fruit-set. High, early season, soil moisture and more shoots than normal led to high mildew pressure. A glorious, warm summer proceeded with almost no rain or heat stress on the vines. Clusters and individual berries were larger than usual as veraison began in mid to late August. The warmest October on record helped accelerate ripening. Yields were variable, overall tonnage high, and chemistries exhibited great natural acidity, moderate resulting alcohols, and restrained tannins to present fresh, vibrant flavors.

*Commerce with Conscience*

