



VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH 3.22	HARVEST DATE September 20, 2019	ALCOHOL 12%
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Dijon Clones 113, 667

ÉLEVAGE Fermented in stainless steel & the bottle	PRODUCTION Hand-picked, cold fermentation, 23 g/l sugar dosage in bottle
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Our Estate Pinot Noir Rosé Pétillant Naturel continues to evolve, improve, and set the standard for bright, refreshing, and elegant wines produced in this wild and exciting category. This year, we've taken one more step to improve quality and consistency by adopting the Stelvin P closure for this wine. Designed especially to keep pressure in, air out, and the wine in its happy place, it assures us that our wine will arrive on your table exactly as we meant it to. Onward!

To make it, we take our lovely Estate Pinot noir, grown specifically to be rosé at the uppermost blocks of the vineyard, and let it sparkle. Once primary spontaneous fermentation slows, the wine is left to settle before racking off of its primary lees. At bottling, a small 23 g/l dosage of organic sugar is introduced and the few remaining yeast cells are left to provide the sparkle and lees-y feel as it turns into alcohol and CO2. Not disgorging makes it hazy but creates broader palate weight, pleasing textures, and balance throughout.

This wine is best consumed in one sitting.

The 2019 is fresh with strawberry, crème Chantilly, grapefruit Jarritos, rain on rocks, and the kind-of dusty business that a roll of Necco wafers deposits on one's hand. The sparkle is playful, and tickles the palate, while the fruit and pastry-like flavors gambol and entice like fireflies. As the wine ages in bottle, expect the palate to broaden, and the bakery elements to rise.

800 Cases Produced