



VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH	HARVEST DATES	ALCOHOL
3.22	9.14 - 10.1.2019	11.7%

Dijon Clones 113, 114, 115, 667

ÉLEVAGE

Fermented & aged in stainless steel & Neutral oak

PRODUCTION

Hand-picked, direct press, spontaneous, cold ferment, unfinned, unfiltered



Rosé like a dream.

The Patton Valley Vineyard is a wonderful slice of grape growing heaven, right on top of a little outcropping in the foothills of the Oregon Coast Range at an elevation of 300-500 ft. Our vineyard has ample sun, cool breezes, and slopes to every aspect with a single soil type called Laurelwood. It's your basic paradise.

We farm organically under LIVE guidelines which means our ecosystem thrives rather than fighting synthetic chemicals.

As such, farming here is a lot of work. It is a hands-on approach that keeps us very busy but our vines very happy.

In the winery we are hands-off, doing as little as possible to interfere with nature's course. This approach gives our site, our fruit, and our wines the loudest voice in the room, rather than being quashed out by the processes by which they were made.

2019 brought many challenges at every level. It was a Murphy's Law vintage at 10 orders of magnitude with rain and more. Unsurmountable? No. But nature has affected our yield, not our quality.

For starters, our bladder press broke, so this wine was made entirely in a basket-press. This set back meant that this wine is extremely delicate, and is replete with layer after layer of subtlety and nuance.

This version of our rosé is a particularly lively wine with the a nose that screams fresh, vibrant, and almost electric. It reminds immediately of Cuties, tangerine, lime zest, and strawberry. Its invigorating throughout, and is a dangerous compliment to afternoons, boats, and basically anything that involves people having fun.

600 Cases Produced

