



Spindrift Cellars

Rosé of Pinot Noir 2017

Appellation: Willamette Valley, Oregon
Alcohol: 13.5%
T.A.: 5.7 grams per liter
pH: 3.37
R.S.: 0.48%
production: 960 cases

Wine:

Aromas of orange blossoms roll into robust flavors. Fresh raspberry with hints of citrus on the palate. Great freshness from the newest vintage and is bright and focused with good structure.

Winemaking:

80% of the Pinot Noir was whole cluster pressed to eliminate skin contact. 20% of the fruit was crushed with overnight skin contact then pressed. This small amount of skin contact extracts a small amount of color and tannin from the grapes. The wine was fermented in stainless steel tank under temperature control to retain fruit flavor.

2017 Growing Season:

A cool growing season. The wet, cool spring delayed flowering for the region's Pinot Noir vines until late June, setting the stage for a later harvest. Warm, dry conditions prevailed through the summer with a higher than average fruit set.

Vineyard:

Three different Willamette Valley vineyards make up this all Pinot Noir Rose: Thomson Vineyard, Cheshire Cat, and Z Ranch Vineyard's

