

— 2019



# Yamhill Carlton Rosé

## Winemaking

To maintain freshness, we harvested early at 21 degree brix and a pH of 3.15. This Rosé of Pinot Combines Pommard and Wadenswil clones. The deep color is a result of a two day skin contact before pressing and fermenting in neutral barrels for three weeks. We Stirred the lees twice per day for the duration of the fermentation in order to build a rich mouthfeel.

## Notes

The aromas of the rosé are reminiscent of a potpourri of fresh flowers, predominantly white rose. The fruit notes follow the floral tones, showing ripe strawberry and yellow peach. On the palate, the rosé brings juicy acidity, concentrated dry fruit flavors, and a medium body. Although this wine could age for 1-4 years if desired, we feel it would be best consumed early to capture its bright and fresh personality.

Specs

ALC: 13.5%    500 cases