

| 2020



Yamhill-Carlton Rosé

Winemaking

We picked early at an average Brix of only 21.5 to ensure bright acidity and immense freshness in the Rosé. 100% native, spontaneous fermentation in neutral French oak barrels. We stirred vigorously on lees once daily during fermentation. From our Quartz Acorn Vineyard. The fruit was harvested, sorted, foot treading as whole clusters, and then pressed. Total time on skins was roughly 3 hours with significant extraction through the foot treading. 6 months in 100% neutral French Oak barrel.

Notes

This Rosé is bright, with notes of red stone fruit, and a profile that is both juicy and concentrated. Made from our organically farmed Quartz Acorn Vineyard in Yamhill-Carlton.

Specs

Alc: 13.5% Cases:490