Yamhill-Carlton Rosé

2021



Winemaking

Sourced from our Yamhill-Carlton estate, the Quartz Acorn Vineyard. The clusters remain whole and intact while sorted by hand and loaded into our press. Once pressed, we will settle into stainless tank and barrel down for native fermentation in neutral French oak barrels. Aged 5 months on lees in neutral French oak barrels from our father winery, Beaux Frères. 900 cases produced.

Notes

Our 2021 Rosé is alive with the excitement in which it was made. Aromatically it is explosive with white peach, hood strawberry, and Meyer lemon. The palate has a vibration to it. The hum of harvest encapsulated in a bottle, brimming with energy. It is not unlike the feeling of early spring. The anticipation of longer days, warm evenings, and the Valley coming back to life after another lengthy winter. Rosé's perfect companion. 13.5% ALC.

900 cases