



MONTINORE ESTATE

2016

# ROSÉ OF PINOT NOIR

*Willamette Valley, Oregon*



pH  
**3.27**

TA  
**6.2**

RESIDUAL SUGAR  
**0.2%**

ALCOHOL  
**12.6%**

APPELLATION  
**WILLAMETTE VALLEY AVA**

VINEYARDS  
**MONTINORE ESTATE  
VISTA GRANDE**

SOIL  
**LAURELWOOD  
CORNELIUS**

VARIETY  
**PINOT NOIR**

CLONES  
**POMMARD  
DIJON**

FERMENTATION  
**STAINLESS STEEL**

WINEMAKER  
**STEPHEN WEBBER**

RELEASE DATE  
**MARCH 2016**

## THE VINTAGE

The 2016 vintage was one of the most challenging and delightful growing seasons in recent years. A wet winter resulted in bud break almost a month ahead of the norm. Soil moistures of 130%, together with an unusually warm spring, created perfect conditions for mildew. As an organic and Biodynamic® producer, we do not use “silver bullet” chemical sprays when mildew outbreaks occur, so we spent a lot of time and care early in the early season keeping the vines healthy and clean. When bloom came the vines looked great. Conditions cooperated through flowering and fruit set. By September, moderate weather slowed ripening and allowed for picking each variety at its peak perfection.

## THE WINEMAKING

Using Pinot Noir from five different parts of the vineyard, 40% of this Rosé was made using the Saignée method. Starting off with small volumes beginning fermentation more juice was added to the ferment as additional Pinot Noir was picked and assessed to deliver bright red fruit character. The remaining portion was whole cluster pressed. We employed a cool fermentation at an average temperature of 60°F in 100% stainless steel. The wine went through a gentle and thoughtful finishing program to ensure a fruit forward wine with bright acidity and vivacity.

## THE WINE

Summery, fruit forward aromas of ripe strawberry, cantaloupe melon and fragrant jasmine offer an enticing prelude to this pink beauty. A mouthful of rhubarb-strawberry pie, juicy watermelon and grapefruit ends on a high note of luscious, crave-worthy acidity. It has a crisp entry defined by red berry fruits, good texture and a moderate finish. We are definitely pleased with this year’s pale pink color and dry, fruit-filled palate.



Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by Stellar Certification