



MONTINORE ESTATE

2017

PINOT ROSÉ

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
11 YEARS

VARIETY
100% PINOT NOIR

HARVEST DATE
SEPT 15 - OCT 20

COOPERAGE
**10% ACACIA
PUNCHEON**

FERMENTATION
ES FLORAL

TA
6.0

pH
3.27

RESIDUAL SUGAR
0.3%

ALCOHOL
12.5%

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
MARCH 2018

THE VINTAGE

The 2017 vintage began nicely, with normal bud break and a nice steady spring. The weather in the bloom period in mid-June was near perfect and the vines set an abundance of large clusters. It was the third warmest year of the past 20, though devoid of excessively high heat spikes. The Willamette Valley had a scare in September due to the raging fires in the Columbia Gorge. The wind shifted blowing smoke and ash over the valley, but the grape skins were not at the point where they could absorb smoke flavors and the wind soon shifted to the east. Harvest yielded near perfect weather and very large volumes, the largest harvest we've had at Montinore Estate since 1997. Yet our grapes were some the best balanced and fully ripened fruit we have seen.

THE WINEMAKING

The foundation of the Pinot Rosé is based on early picking to ensure bright acid and fruit. The use of Saignée with later ripening Pinot Noir is also added to offer more mature red fruit flavors and body. This fruit originated from some of our estate's newer plantings on the Southern end of the vineyard. Both whole bunch press method and some destemming with short skin contact in situ in the press were used. The fermentation was long and relatively cool averaging 57°. The wine was fermented mostly in stainless steel with a portion in new Acacia puncheon.

THE WINE

This dry, crisp rosé of Pinot Noir is summer in a glass. Fragrant wild strawberry, raspberry, rhubarb compote and berry pie greet the nose. The juicy strawberry carries through on the palate, melding with red plum, mango and sweet-tart pie cherry. Snappy acidity seals the deal, inspiring more sips and dreams of carefree, warm days.



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