



MONTINORE ESTATE

2018

PINOT ROSÉ

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

VARIETY
100% PINOT NOIR

HARVEST DATE
SEPT 14 - OCT 06

COOPERAGE
**STAINLESS STEEL
ACACIA PUNCHEON**

FERMENTATION
ES FLORAL

TA
6.6

pH
3.21

RESIDUAL SUGAR
0.04%

ALCOHOL
12.0%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
FEBRUARY 2019

RELEASE DATE
MARCH 2019

THE VINTAGE

An exceptional vintage, the spring and summer were some of the warmest and driest on record, and fairly uneventful. Bud break came just a little earlier than average and progressed smoothly. A long cool autumn extended the growing season, allowing the grapes to hang on the vine and develop flavors while retaining acidity. Harvest came fast with a short window and the fruit was impeccably clean and ripe, with good acid and great flavors.

THE WINEMAKING

The 2018 Pinot Rosé is comes from two different blocks from the estate vineyard. We have found that one of the youngest blocks of Pinot Noir, when picked early, provides a lovely bright acidity and fresh berry aromas, shown most evidently early on in the fermentation. This is then blended with some later picked fruit, saignéed from one of the strongest Pinot Noir growing sites, Block 1, to offer more mature red fruit flavors and body. The wine is predominantly stainless steel fermented, with a bit of early fermentation in Acacia puncheons for developing aromatic complexity and some structural integrity. This wine was finished with a healthy low PH, good acidity and very nice balance, ready right on time for the spring.

THE WINE

A beautifully-hued dry rosé that offers aromas of melon, lemon zest, white flowers and a whisper of vanilla. The palate is a silky-smooth mouthful of tart apple, citrus, red cherry and strawberry. Thee clean, uplifting finish is as refreshing as it is delicious. While associated with summer, this dry rosé is crafted from Pinot Noir, so it is deliciously food-friendly, making it a perfect choice year-round.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by CCOF