



# 2016 The Eyrie Vineyards ROSÉ OF PINOT NOIR



## THE WINE

Bright fresh fruit with hints of strawberry and watermelon on the nose. Vivacious and lively with a crisp, dry finish. This is a great food wine, but has the depth to stand alone as well. Our rosé is vinified differently than most; fermented in neutral oak, it's aged 6 months before bottling.

## THE VITICULTURE & VINIFICATION

This wine is made from organically grown, ungrafted vines from dry-farmed vineyards in the Dundee and Eola Amity Hills. The attentive vineyard practices we demand focus on rigorous training of the vines, minimal interference with the ecosystem, and on picking at the optimal time. As the pick actually came in over different days throughout harvest, the tart-sweet pink juice fermented in a wide variety of fermenters, from neutral barrels to our big open wooden tank. The range of fermentations provided a few extra facets.

## THE VINTAGE

2016 started off with a warm, wet March, and continued with warmer than average temperatures throughout the spring and summer. Fortunately, the extra water early in the year prevented the vines from experiencing drought stress in the summer. As we coasted through a warm summer, we prepared for a harvest more than a month ahead of what we'd consider normal. In September, just as harvest started, moderate temperatures moved in. With cooler weather, fruit ripened at a leisurely pace. This provided winemakers an unhurried opportunity to choose their fruit for perfect ripeness.

## TECHNICAL NOTES

Fermentation:	Neutral oak & stainless steel
Production in cases:	283
Bottling date:	March, 2017
Appellation:	Willamette Valley
pH:	3.5
Total acidity:	4.9
Residual sugar	0.0
Alcohol % by volume	13.7
Suggested retail price	\$24.00

## AVERAGE TEMPERATURES & RAINFALL

