



BEST BUY, 89 pts. 8/2016

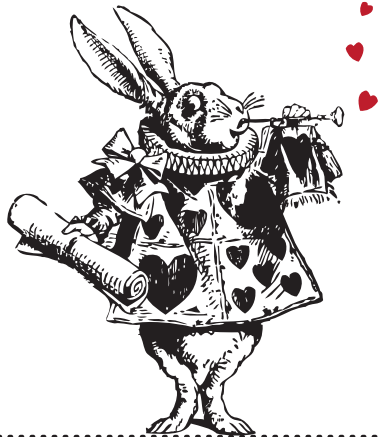
**WINE ENTHUSIAST**

Limited Production

Picked early for bright fresh fruit flavors and tasty lip-smacking acidity

VALUE BRAND OF 2015

**Wine & Spirits**  
MAGAZINE



## 2015 A TO Z OREGON ROSÉ WINE

**TASTING NOTES:** The beautiful 2015 A to Z Rosé leads with aromas of strawberry, raspberry, watermelon, pomegranate and hibiscus along with citrus notes. In the mouth, the attack is juicy, bright and loaded with red fruit flavors. The mid-palate is mouthwatering with the richness of the 2015 vintage adding a creamy texture and some seriousness to the flavors, even some spicy flavors. The A to Z Rosé is fresh and compelling, finishing lively and long with lingering flavors of strawberries and cherries.

**WINEMAKING NOTES:** The 2015 A to Z Rosé comes from primarily Sangiovese grapes grown in Southern Oregon's Del Rio Vineyard located 36 miles north of the California border. The block is on a southwest facing slope composed of large river rocks. Grapes are harvested at optimal ripeness for Rosé to retain bright acidity and aromas as well as fresh red fruit flavors. Destemmed grapes were gently rotated multiple times a day in a roto-fermenter, a vessel only used for our Rosé. We waited until there was sufficient color intensity before pressing the grapes and racking into stainless steel tanks for primary fermentation. Malolactic fermentation was blocked to retain brightness.

**VINTAGE NOTES:** 2015 started warmer and drier than average due to the strengthening El Nino. This led to the earliest budbreak on record in March, a month earlier than average. Spring was typical for Oregon with alternating rain and sunshine that helped top up the soil moisture and slow development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather stayed dry and warm all the way to harvest. 2015 was the earliest harvest we've seen in decades, and hot conditions put a bit of pressure on picking, but there was a distinct cool down mid-harvest allowing the grapes to hang longer to develop phenolic and flavor ripeness. All in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.



2015 B CORP GLOBAL CHAMPION