



BEST BUY 89 PTS

8/16



TWO TIME
VALUE BRAND
OF THE YEAR

2015 & 2017



2016 A TO Z OREGON ROSÉ WINE

TASTING NOTES: The 2016 A to Z Rosé opens with exuberant aromas of rose, strawberry, hibiscus, watermelon, lemon, thyme and orange peel followed by pomegranate, cranberry and wet stone. On the palate, red fruit flavors with refreshing acidity offer freshness while a creamy nature offers volume and length. Bright and rich at the same time, the wine lingers with strawberry, rose, thyme and mineral flavors finally finishing clean and crisp. While easily paired throughout the year with all types of food, the A to Z Rosé was absolutely made for late spring and summer enjoyment.

WINEMAKING NOTES: The grapes for the 2016 A to Z R Rosé 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: Record warm temperatures pushed budbreak and flowering earlier than ever across Oregon. This heat, interspaced with rain, led to very fast growth and heightened mildew pressure. Hot days gave way to mild temperatures across Oregon through the summer months slowing growth into an extended versaison and stretched out harvest. All in all, we saw beautiful (*if hot at times*) weather, a little lower yields than projected, and tremendous fruit that was clean, concentrated and ripe. In some ways, we have had an embarrassment of riches with a tremendous run over the past few vintages that has continued with 2016.

- ONE CUVÉE, LIMITED PRODUCTION
- BRIGHT, FRESH FRUIT FLAVORS
- TASTY LIP-SMACKING ACIDITY

USING BUSINESS
AS A FORCE FOR GOOD

