



*"Fresh, lively
and just plain fun."*

**EDITOR'S
CHOICE, 88 pts.**

— March 2019



**BEST SPARKLING
WINE**

San Francisco Chronicle
Wine Competition

— January 2019



A TO Z OREGON ROSÉ BUBBLES

TASTING NOTES: A sophisticated, pale, orange-pink color, the A to Z Wineworks Rosé Bubbles offer an exotic nose as if of strawberry, rhubarb, cranberry, guava, tangerine, watermelon, tart cherry and muted rose petals. The palate follows through with juicy flavors suggestive of quince, citrus, grapefruit, nectarines, baked pears, lemongrass and lavender. The mousse nicely complements the acidity and creaminess of the wine. With its moderate alcohol and joyful personality, the A to Z Wineworks Rosé Bubbles is easy-to-like with or without food.

WINEMAKING NOTES: Primarily Pinot Noir with a bit of Chardonnay, the fruit was left in contact with the skins to get the perfect color, a technique preferable to blending back red wine. Several different aromatic and Rosé yeasts were used during fermentation in 100% stainless steel for freshness.

VINTAGE NOTES: A challenging 2019 vintage began warm and wet into early June. All regions of Western Oregon experienced increased disease pressure from the high soil moisture and associated vegetative growth although our dry-farmed vineyards were happy. Proper canopy management and sound crop protection practices were crucial for success before summer arrived with average heat accumulation. Overcast conditions led to the coolest September and October since 2007 helping the fruit maintain acidity and freshness going into harvest. Interspersed showers during the harvest period slowed fruit development, and ripeness was achieved at lower sugars. It was a season definitely favoring wineries like A to Z that widely source from around the state and able to process a lot of fruit quickly in the short picking windows. Vintage 2019 was a true 'cool climate' year, and a reminder that good work and proper timing can achieve great things in Oregon wine.



Commerce with Conscience





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