



*Oregon Rosé made
from rare, cool-climate
Sangiovese*

Previous Vintages:

**EDITOR'S
CHOICE**
90 pts. 6/2020



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



2020 A TO Z OREGON ROSÉ WINE

TASTING NOTES: A delicate, beautiful pale blush color, the 2020 A to Z Wineworks Oregon Rosé greets with strawberry and watermelon aromas overlaid with light floral accents of rose hip tea, orange blossoms and white flowers followed by notes of honeydew, cantaloupe, nectarine, pear, persimmon, quince, applesauce, and zesty citrus. The palate follows suit with enticing flavors that hint of strawberries and cream, lemon curd, raspberry coulis and peach chutney. A perceptible minerality and restrained but juicy acidity lend backbone to present a supple, balanced structure. Succulent and plush, the 2020 A to Z Wineworks Oregon Rosé is a lovely, pleasurable wine.

WINEMAKING NOTES: The 2020 A to Z Rosé comes primarily from 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: Consistent with the recent long-term pattern, the 2020 growing season proved to be a dry one. A mild and dry winter made for lower-than-average groundwater reserves with drought conditions persisting in parts of the state. Some frosts in April and early May during a relatively cool spring affected recently budded-out vines. Very changeable weather, from heat to cool to wet, during bloom, along with stunted spring growth, led directly to some 'shatter' and hence poor fruit set (smaller berries and clusters). Summer heat stress was moderate but mature vines were well-buffered, allowing for healthy photosynthesis and plant metabolism. We seemed poised for a high-quality, low-yielding vintage. Close to Labor Day, we were suddenly faced with wildfires across the state, including in and around the Willamette Valley. These posed smoke risk to grapes and dark skies affected photosynthesis for some vines. Overall, aside from the risk of some smoke-affected grapes, fruit quality of both white and red grapes was high with modest yields.

Commerce with Conscience

