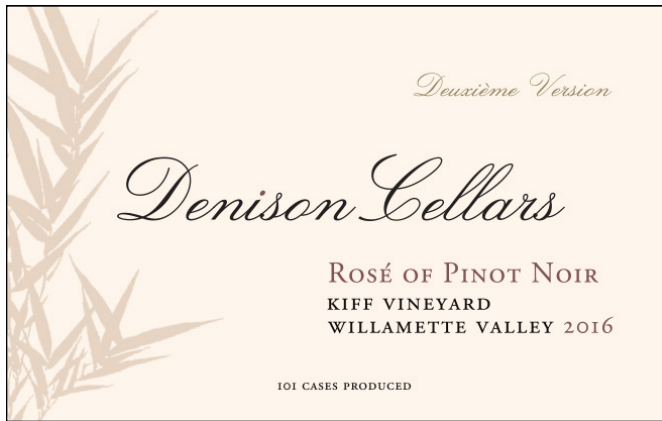


2016 DENISON CELLARS KIFF VINEYARD ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



THE VINTAGE

After an abnormally warm winter, the 2016 growing season got off to a quick start, with budbreak occurring 3 weeks earlier than normal, on April 1st. The growing season featured above average temperatures, and below average precipitation. The exception was July, which was cooler than average. August was hot, with 13 days that were over 90° F.; September cooled significantly, slowing the pace of ripening to a more reasonable level. The fruit for this wine was picked on September 19th and 22nd.

THE WINE

The 2016 Rosé of Pinot Noir was produced from fruit harvested specifically for rosé. The fruit was de-stemmed, cold-soaked for 4 days, then drained and pressed directly to a stainless steel tank for fermentation. The 5-week fermentation was completed under cool, temperature-controlled conditions.

The fruit was sourced entirely from the Kiff Vineyard; clonal composition of the blend is 52% Pommard and 48% clone 777. Picking began on September 19th, and was completed on September 22nd. This wine displays brilliant red color, with wonderful flavors of Rainier cherry, fresh berries, Ambrosia apple, and an underlying hint of minerality. Although the wine has no residual sugar, the rich mid-palate volume is nicely balanced by bracing acidity, which results in velvety texture and a long, seamless finish.

Enjoy this delightful wine with Spring and Summer fare; 100 cases were produced, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: Sept. 19th & Sept. 22nd

Brix: 23.5° - 24.5°

Final pH: 3.47

Final TA: 5.5 g/L

Alcohol: 14.1%

Production: 100 cases

Suggested Retail: \$22

Winemaker: Tim Wilson

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