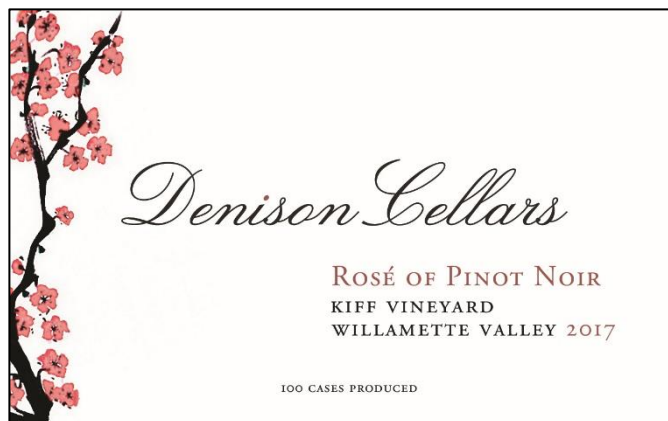


# 2017 DENISON CELLARS KIFF VINEYARD ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



## THE VINTAGE

After an abnormally wet late winter, the 2017 growing season got off to a normal start with budbreak occurring on April 15<sup>th</sup>. The growing season was very warm with over 30 days that reached at least 90° F. A stretch of extreme heat in late July and early August led to some sunburn damage and the warm conditions persisted into early September. Cooling rains arrived mid-September, which slowed the ripening process significantly, and allowed the grapes to catch up and achieve optimal balance. The fruit for this wine

was picked in ideal conditions on October 7<sup>th</sup>.

## THE WINE

The 2017 Rosé of Pinot Noir was produced from fruit harvested specifically for rosé. The fruit was de-stemmed, cold-soaked for 7 days, then drained and pressed directly to a stainless steel tank for fermentation. The 6-week fermentation was completed under cool, temperature-controlled conditions.

The fruit was sourced entirely from the Kiff Vineyard; clonal composition of the blend is 62% Pommard and 38% clone 777. This wine displays brilliant pale ruby color with wonderful aromas of cherry and Ambrosia apple. Flavors of cherry, fresh raspberry, and an underlying hint of pink grapefruit and minerality persist into rich mid-palate volume. Bracing acidity creates beautiful balance into the long, seamless finish.

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

**Harvest Date:** October 7<sup>th</sup>

**Brix:** 23.5°

**Final pH:** 3.47

**Final TA:** 6.10 g/L

**Alcohol:** 13.5%

**Production:** 101 cases

**Suggested Retail:** \$22

**Winemaker:** Tim Wilson

**www.denisoncellars.com**

**541.517.3370**