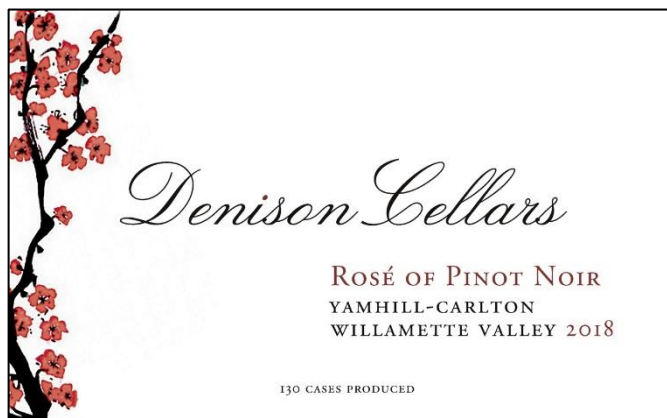


2018 DENISON CELLARS YAMHILL-CARLTON ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



THE VINTAGE

After a relatively dry winter, the 2018 growing season got off to a normal start with budbreak occurring on April 20th. The growing season was warm and dry, with over 21 days that reached at least 90° F. and included heat spikes during flowering in mid-June and late July. Very warm conditions persisted into August, but temperatures cooled significantly late in the month as the fruit was finishing veraison. Cooler than normal conditions persisted into September, slowing the ripening process to a perfect rate that enabled us to pick

at optimal ripeness. The fruit for this wine was picked September 30th and October 9th.

THE WINE

The 2018 Rosé of Pinot Noir was produced from fruit harvested specifically for rosé, with a focus on ripe skins and flavors. The fruit was de-stemmed, cold-soaked for 5 days, then drained and pressed directly to a stainless steel tank for fermentation. The 8-week fermentation was completed under cool, temperature-controlled conditions.

The fruit was sourced entirely from the Kiff Vineyard; clonal composition of the blend is 43% Pommard and 57% clone 777. This wine displays brilliant ruby color with wonderful aromas of cherry and Ambrosia apple. Flavors of cherry, fresh raspberry, and an underlying hint of 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; 130 cases were produced. To prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: Sept. 30th and Oct. 9th

Brix: 23.5°

Final pH: 3.26

Final TA: 5.80 g/L

Alcohol: 13.5%

Production: 130 cases

Suggested Retail: \$22

Winemaker: Tim Wilson

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