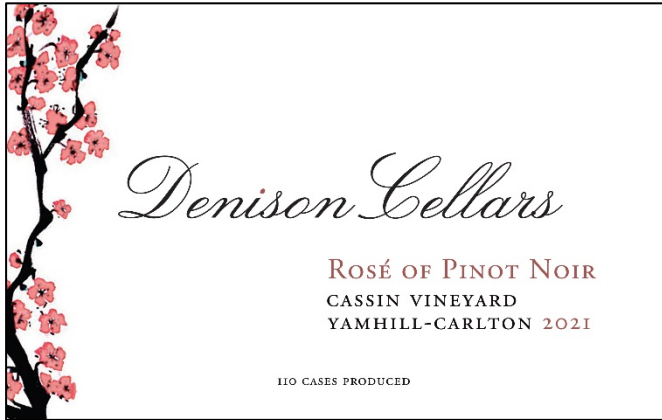


2021 DENISON CELLARS CASSIN VINEYARD ROSÉ OF PINOT NOIR

YAMHILL-CARLTON AVA, OREGON



THE VINTAGE

The 2021 growing season got off to a mild and drier than normal start with budbreak occurring in mid-April. The growing season ranged from slightly lower than average temperatures that were punctuated by extreme heat spikes in late June and mid-July. Fortunately, the fruit was not damaged by the extreme heat (temperatures up to 115 degrees Fahrenheit), as clusters were barely formed and were less susceptible to sunburn. September was cooler than average, allowing the fruit to slowly develop to optimal

maturity. The quality of the harvested fruit was high, and the fruit for this wine was harvested on October 4th.

THE WINE

The 2021 Cassin Vineyard 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 2 days, then drained and pressed directly to a stainless steel tank for fermentation, which took 30 days to complete. The wine was aged in tank until it was bottled in March of 2022.

The fruit was sourced from the Cassin Vineyard; clonal composition of the wine is 49% Wadenswil and 51% Pommard. This wine is deep salmon in color, with flavors and aromas of Rainier and Bing cherries, and a hint of fresh peach. The mouthfeel is rich, and bracing acidity creates a beautiful balance that flows into the long, seamless finish.

Enjoy this Rosé lightly chilled with Spring and Summer fare. 110 cases were produced. To prevent any incidence of cork taint, this wine is bottled under a twist-off closure.

Harvest Date: Oct. 4th

Brix: 23.3° - 23.9°

Final pH: 3.49

Final TA: 6.30 g/L

Alcohol: 14.0%

Production: 110 cases

Suggested Retail: \$24

Winemaker: Tim Wilson

www.denisoncellars.com

541.517.3370