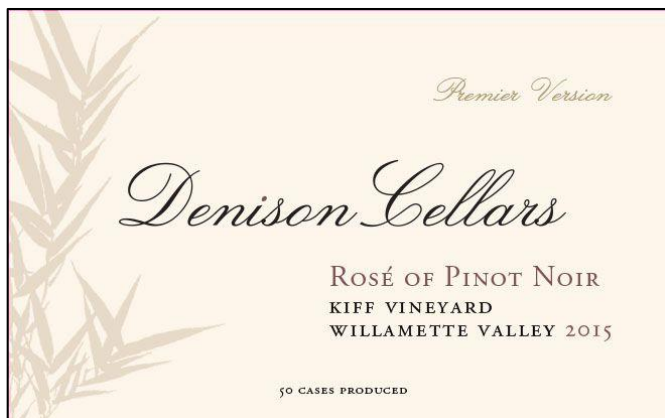


# 2015 DENISON CELLARS KIFF VINEYARD ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



## THE VINTAGE

The 2015 vintage was one of the warmest on record. Following a relatively dry and warm winter, budbreak was nearly 4 weeks early in the Kiff Vineyard. Conditions remained dry, with occasional heat spikes into the mid-90s F. A late-July period of temperatures in excess of 100 degrees resulted in some sunburn damage, however, after this event temperatures moderated. Nighttime lows cooled, and welcome precipitation toward the end of August slowed the ripening process to a more desirable

level. Overall, harvest yields were above average levels, and fruit quality was outstanding. The resulting wines display a wonderful richness, with delightful ripe flavors, rich texture and mouthfeel, and deep, dark color.

## THE WINE

The 2015 Rosé of Pinot Noir was produced using two methods; for half, fruit was harvested specifically for rosé. For this portion, the fruit was de-stemmed, cold-soaked for 3 days, then drained and pressed directly to a stainless steel tank for fermentation. For the other half, only a portion was drawn from the 1-ton fermentations during the cold-soak period (a process called “saignée”), and added to the stainless tank, where 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 45% Pommard, 33% 667, and the remaining 22% is clone 777. Picking began on September 18<sup>th</sup>, and was completed by October 1<sup>st</sup>. This wine displays brilliant red color, with wonderful flavors of Rainier cherry, fresh berries, Fuji apple, and an underlying hint of minerality. With 0.5% residual sugar, 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; only 45 cases were produced, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

**Harvest Date:** Sept. 18<sup>th</sup> – Oct. 1<sup>st</sup>

**Brix:** 23.0° - 24.7°

**Final pH:** 3.36

**Final TA:** 6.2 g/L

**Alcohol:** 14.0%

**Production:** 45 cases

**Suggested Retail:** \$18

**Winemaker:** Tim Wilson

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