

2007 OREGON ROSÉ

TASTING NOTES

Take me to Wimbledon for wild strawberries and cream with English tea biscuits! A beautiful depth of color and hue accent the juicy, primary, fresh flavors with supporting actors of bright red currants, cranberry, red raspberries, plum, spice, and magnolia providing roundness and richness. Simultaneously graceful and flirtatious, the wine lingers and lingers, ultimately finishing crisp and leaving one begging for another sip. Truly delicious!

WINE

The 2007 A to Z Rosé comes from Sangiovese grapes grown in Southern Oregon's Del Rio Vineyard located 36 miles north of the California border. The block is on a Southwest facing slope composed of large oval river rocks. Daytime temperatures in the summer can reach 100 degrees, while the nights always fall back to the 40s, perfect conditions for bolder reds. Harvested just shy of peak ripeness to retain bright acidity and aromas as well as flavors of fresh red fruits, the grapes were destemmed, crushed and left to cold soak for two days. We pressed the grapes, settled the juice overnight and then racked to stainless steel tanks. Malolactic fermentation was blocked to retain brightness and juiciness. 2,988 -750 ml bottle cases were made. Bottled in February 2008.

VINTAGE

In Southern Oregon, budbreak and flower were right on time and the crop was smaller than the past few years with a reduction in cluster and berry size. The cold weather and storms that we saw in the northern Willamette Valley never drifted south and we saw a slow even ripening of epic importance. We were able to pick beautifully ripe, small-berried clusters at our leisure. The 2007 vintage will be remembered in Southern Oregon as the finest in recent memory – even besting the great 2006 vintage.

OREGONICALLY GROWN™
A to Z

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