



BEST BUY 89 PTS

8/16



**TWO TIME
VALUE BRAND
OF THE YEAR**

2015 & 2017



2017 A TO Z OREGON ROSÉ WINE

TASTING NOTES: The 2017 A to Z Rosé exudes notes of fresh-cut strawberries, rose petals, and watermelon turning to bolder aromas of raspberry, grenadine, fresh plums and papaya with refreshing herbal hints of sweet pea and willow. A generous mid-palate shows excellent balance and juicy acidity with lingering, lip-smacking notes of strawberry and pomegranate, grapefruit and watermelon. The 2017 A to Z Rosé finishes clean and crisp, a pretty wine enjoyable anytime.

WINEMAKING NOTES: Sourced from a handful of vineyards ranging from Southern Oregon's Rogue Valley to the Northern Willamette Valley. The Sangiovese base, about one-third of the blend of big red varieties, is made from grapes grown on large river rock, southwest slope in Del Rio Vineyard. Grapes are harvested at optimal ripeness for Rosé to retain bright acidity and aromas as well as fresh red fruit flavors. Destemmed grapes are gently rotated multiple times a day in a roto-fermenter, a vessel only used for our Rosé. When beautiful color intensity is reached, the grapes are pressed and racked into stainless steel tanks for primary fermentation. Malolactic fermentation is blocked to retain brightness.

VINTAGE NOTES: A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, it was a very sound growing season and harvest.

- ONE CUVÉE
- BRIGHT, FRESH FRUIT FLAVORS
- TASTY LIP-SMACKING ACIDITY

Commerce with Conscience

