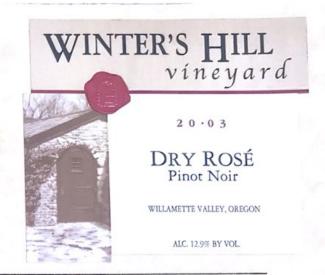
2003 Estate Grown Dry Rosé

> Varietal: 100% Pinot Noir Appellation: Willamette Valley

> > Yamhill County

Production: 116 cases



## VINTAGE

Bud break this season was earlier than normal, about April 6. Warm weather in May brought bloom ahead of schedule, June 2. Many weeks of very hot weather during the summer ripened fruit rapidly, and also produced periods of drought. With selective irrigation of affected blocks we alleviated excess vine stress, and a good rain in early September slowed down maturation and allowed the flavors to catch up to the sugar levels. We began picking marvelously balanced, concentrated fruit ten days early, on September 24<sup>th</sup>.

## **VINEYARDS**

Winter's Hill has 21 acres of Pinot Noir planted at 1089 vines to the acre. The grapes from which the Rosé is made comes from Block 1 of the vineyard planted with own rooted Pommard vines in 1990 and trained to a Scott Henry divided canopy. The south facing vineyard slopes lie between 550 and 700 feet above sea level. The vineyard is all on *Jory* soil, the most sought after soil type for the growing of premium grapes. *Jory* is a silty clay loam desirable for balancing good water retention properties and excellent drainage. Our entire vineyard is certified by LIVE of Oregon (Low Input Viticulture & Enology) as Sustainable and Salmon Safe.

Yield: 3ton/acre Brix: 23.7 TA: .63 pH: 7.44

## FERMENTATION AND AGING

The grapes are stemmed but not crushed, cold soaked for 24 hours to extract color and flavors before pressing. Winter's Hill Rosé is processed entirely in stainless steel without barrel aging or malolactic fermentation in order to highlight its distinctive character.

Alcohol: 12.9% Residual sugar: .4 % TA: .70 pH: 3.15

## TASTING PANEL COMMENTS

Deep strawberry color, classic Pinot Noir fruit flavors in a light summer wine. Good structure and long, crisp finish make this a perfect match for salads, a cheese plate, cold cuts or barbequed chicken.