



Primarius 2016

ROSÉ OF PINOT NOIR
OREGON



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Primarius is produced in Dundee, Oregon, considered to be a cooler climate wine growing region, boasting a long, gentle growing season. With warm summers, mild winters and a long, often rainy springs, the Oregon's climate is particularly well matched to the early ripening Pinot Noir grape. The grapes in Oregon benefit from growing on a variety of hillside slopes and on a range of soils, created by volcanic activity and sedimentary rock.

VINTAGE NOTE

Oregon's 2014 and 2015 vintages produced lovely, high quality wines, but the 2016 vintage will truly be remembered as one of greatness. Warmer spring and summer temperatures led to one of the earliest seasons on record in the last twenty-five years at our vineyards. Yet, despite our early start, 2016 actually ended up below our historical average of 2,440 Growing Degree Days. The consistently warm, dry weather allowed us to achieve true physiological ripeness at harvest, which started Sept. 5 and concluded Oct. 1. The fruit that came into the cellar in 2016 is truly expressive with rich, concentrated flavors that continue to evolve.

TASTING NOTE

The inaugural vintage of the Primarius Rosé of Pinot Noir is a juicy and delectable expression of the stellar 2016 vintage in Oregon. This wine wears the perfume of summer with aromatics of ruby red grapefruit, orange blossom and fresh strawberries. From the first sip, it is full of bright fruit and fragrant flowers, from white raspberries, blood orange and papaya to honeysuckle, blooming citrus and tea roses. This rosé has enough palate weight to pair with salmon, pork or poultry and is easily enticing enough on its own to enjoy a glass or three on a sunny porch or beside a window listening to an early summer rain. Enjoy immediately or through 2019.

Varietal: 100% Pinot Noir

TA: 7.98 g/L | PH: 3.32 | RS: 7.75 g/L | Alc: 14.0%

AGING: Fermented and aged in 100% Stainless Steel

2,700 cases produced