

Primarius 2017

ROSÉ OF PINOT NOIR
OREGON

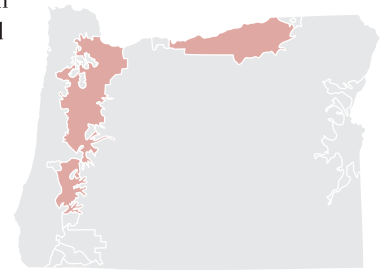


TASTING NOTE

This 100% Pinot Noir Rosé is made using the Saignée method of bleeding juice from our grapes as they are filling the fermentation tank. The fruit is sourced from all our Pinot Noir vineyards throughout Oregon state, a lovely complementary partner to the Primarius Pinot Noir. Pale salmon pink in color, aromatics of rose petals, ripe strawberries and blood orange introduce a lively and juicy entry with bright acidity enhancing flavors of nectarine, rainier cherry, and persimmon. The finish is long and balanced, with rich undertones of spiced mangoes and peaches. Pairs well with jerk spices or Asian flavors; or enjoyed as a stand-alone beverage on a sunny day.

OREGON

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.



VINEYARDS

78% Willamette Valley; 14% Columbia Valley (Oregon); 8% Umpqua Valley

VINTAGE BACKGROUND

- After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide, giving way to a relatively cool and wet spring compared to the past years. As a result, bud break in Oregon started closer to normal in mid-April.
- The spring warmed up with record heat in late May, while a cooler start to June slowed flowering through the second and third week of the month. Growers statewide noted that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.
- July ramped up the heat moving the vintage rapidly to véraison, with record temperatures across the state in August. As a result, some growers worked especially hard to thin out clusters.
- Anticipating a fast and furious harvest, growers breathed a sigh of relief when cooler conditions arrived by mid-September. The 2017 harvest ended up with near average to slightly higher than average sugar and acid levels, with many touting beautiful flavors and well-balanced fruit.

Varietal: 100% Pinot Noir

TA: 6.7 g/L | PH: 3.15 | Alc: 12.6%

AGING: 100% stainless steel with a peak fermentation temp of 58°F.