



VINTAGE NOTES:

2020 was a year of determination, perseverance, and thoughtful decisions on the crush pad. In the vineyard we were faced with a lower crop yield than a typical vintage due to spring rain during bloom. This in turn gave us smaller clusters, quality berries and more complex flavors.

WINEMAKING NOTES:

100% Tempranillo, picked early for acidity. The grapes are immediately pressed whole-cluster with no cold-soak period. Fermentation takes place in French oak and acacia barrels in addition to stainless-steel tanks.

TASTING NOTES:

Crisp Oregon strawberry, melon rind, grapefruit, rhubarb, and watermelon Jolly Rancher with mouthwatering acidity. The rosé was partially fermented in acacia leaving a lingering mouthfeel. Rosé isn't just for summer; drink pink all year long!

ILLAHE TEMPRANILLO ROSE' 2020



TECHNICAL DATA:

Cases produced: 497 cases

Alcohol: 12.0%

pH: 3.04

Titrateable acidity: 7.4g/L

Residual Sugar: 4.1g/L

Vineyard Sources:

60% Illahe Vineyards

40% Zenith

Fermentation:

70% stainless steel

20% french oak barrel

10% acacia barrel

AVA: Willamette Valley

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



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