

#### 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!

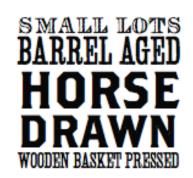
# ILLAHE TEMPRANILLO ROSE' 2020



Cases produced: 497 cases
Alcohol: 12.0%
pH: 3.04
Titratable 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





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