



VINTAGE NOTES:

In 2021 we had a rainstorm during bloom in June that made our crop yield a little lower than anticipated. We also had record hi temperatures in the Summer for the Willamette Valley. Thankfully these heat spikes were short lived and by the Fall temperatures were very mild. We had no rain during harvest, allowing optimal ripening and flavor development. 2021 is turning out to be a great complex vintage.

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:

Oregon's best rosé of tempranillo (and the only one we can think of), is ready to delight again after its trip through stainless tanks and acacia puncheons. This year's offering has strawberry, tea rose, raspberry lemonade, Bandon cranberry, lemon cucumber, and lime basil on the nose. The acidity keeps this wine fresh and alive, but the barrel fermentation helps to balance the mouth and keep it rich.

ILLAHE TEMPRANILLO ROSE' 2021



TECHNICAL DATA:

Cases produced: 1018
pH: 3.23
Titratable Acidity: 6.89g/L
Alcohol: 12.5%
Residual Sugar: 3.82g/L
Vineyard: 37% Zenith
Vineyards, 30% Illahe
Vineyards, 23% Plagmann, 10%
Fenders Rest
Harvest dates: 9/17-9/22/21
Average brix at harvest: 22.1
Fermentation: 33% barrel
fermented, 66% tank fermented
AVA: Willamette Valley
Notes: LIVE & Salmon Safe

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



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