



ILLAHE TEMPRANILLO ROSE' 2022



TECHNICAL DATA:

Cases produced: 1667
FSO2: 25ppm
pH: 3.10
Titratable Acidity: 7.15g/L
Alcohol: 12.0%
Residual Sugar: 3.34g/L

Vineyard:

52% Zenith Vineyards,
29% Illahe Vineyards,
19% Plagmann
Harvest dates: 10/11-10/14/22
Average brix at harvest: 20.1
Fermentation: 20% barrel
fermented, 80% tank fermented
AVA: Willamette Valley
Notes: LIVE

No UPC

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



VINTAGE NOTES:

The 2022 vintage started off with an unusual frost right at budbreak in April of 2022. After the frost we had one of the rainiest springs ever in the Willamette Valley which made growth slow quite a bit. But, as spring turned to summer things started becoming more positive. We had perfect weather during bloom and great fruit set on the shoots that survived the frost. We had nice temperatures in the summer months; however, because of the cold and rainy spring, we had one of the latest harvests in a decade. We had a nice extended and sunny fall and we were able to let the fruit develop nicely until it was ready to be picked.

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:

This Willamette Valley tempranillo is crisp and juicy with notes of strawberry, lemon, watermelon, daffodil, and narsissa. The wine is a beautiful pale coral pink hue from gentle whole cluster pressing immediately after picking and is fermented in acacia puncheons, neutral oak and stainless.

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