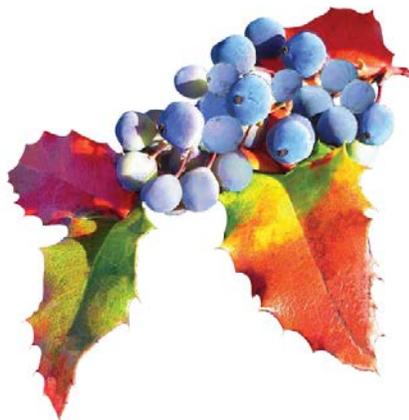


MAHONIA VINEYARD



ALC. 13.0% BY VOL.

Rosé of Pinot Noir
2013

WILLAMETTE VALLEY OREGON

2013 Rosé

TECHNICAL DATA

Grape Type: Pinot noir

Clones: Dijon 113

Soil Type: Jory / Nekia

Appellation: Willamette Valley

Harvest Date: 9/14/2013

Harvest Statistics:

Brix: 21°

PH: 3.27

T.A.: 6.3 g/L

Alcohol: 12.5%

Bottling Date: March 2014

Cases Bottled: 225

Release Date: April 2014

Winemaker: Chris Berg

2013 VINTAGE NOTES

The 2013 growing season will be remembered for its deceptiveness. The season began strong with bud break and flowering nearly two weeks ahead of 2012, followed by a warm relatively dry summer. On September 12th we harvested a special block of Pinot noir to be used exclusively for our Rosé of Pinot noir. And then, rain. And birds. Then more rain. Inches of rain — the remnants of a typhoon in Japan, apparently. We began to fear that the balance of the vineyard was in jeopardy. Then... just in time... the sun came back out and stayed, allowing the final clusters to achieve optimal ripeness for the fruit-forward style of wine we strive to produce. And despite the chaotic swings in climate and emotions we experienced in the vineyard, we managed to produce some of the most balanced and integrated wines we have seen in years.

STORAGE

Store horizontally in a dark, temperature-controlled area: between 40° and 65° is best. Ideal serving temperature is chilled, around 40°.

TASTING NOTES

The 2013 rosé exhibits beautiful aromas of candied watermelon and fresh flower petals. This wine is both elegant and seamless in its texture and acidity with a long persistent finish. In an era where rosé is enjoyed year round this wine's complexity and longevity is a beautiful contribution to an evening with friends and family.

WINEMAKER'S NOTES

A special block of our 2013 Pinot noir was harvested in early September to preserve bright and lively acidity that are characteristic of our wines. Following crush, the Pinot grapes were allowed to sit on the skins for approx. 18 hours — delivering a beautiful pink hue — before being gently pressed and aged in stainless steel barrels for 8 months.

PAIRING SUGGESTIONS

A beautiful wine for a hot summer day — the 2013 Rosé is extremely drinkable and easy to pair with most foods, specifically fish, poultry, spicy dishes, salads and cheese.



CARBON
REDUCTION
CHALLENGE