



ELIZABETH CHAMBERS

CELLAR

2018 ROSÉ OF PINOT NOIR

Willamette Valley AVA



VINTAGE

The 2018 growing season began without a hitch as bud break and bloom progressed smoothly and on time. A dry May was followed by a warm, sunny summer with little to no rain. Overall temperatures were not as hot as 2016 or 2017, but were still hot enough to leave the vines in need of water by the middle of September. Much needed rain arrived just in time, as ripening had stalled at many sites across the valley due to lack of moisture. Two weeks of warm days and cool nights followed, keeping the vines from ripening too quickly and sugar levels in check. Temperatures warmed again, and harvest was in full gear, with red and white grapes ripening quickly. In spite of the warm temperatures, the resulting wines are beautiful and balanced, with higher acidity than in recent vintages.

WINEMAKING

Pinot Noir grapes were hand-picked, hand-sorted, and whole-cluster pressed. The juice then spent two hours on skins in the press and then was allowed to settle for two days then racked to tank. Fermentation was in 100% stainless steel tanks, at low temperatures, for three weeks. This slow, cool fermentation preserves fruitiness and floral aromas.

TASTING NOTES

This dry Rosé of Pinot Noir is bright, refreshing and juicy. In the glass, the wine is a beautiful shade of pink, spring flowers. On approach, tantalizing aromas of fresh orange blossoms, white peach and grapefruit peel tempt your senses. The palate is layered with flavors of strawberry confection, juicy cranberry, watermelon and guava. The finish is vibrant and mouth-watering with hints of saltwater taffy, raspberries and crisp pink lady apples.

WINEMAKER'S DATA

VARIETAL: 100% Pinot Noir

APPELLATION: Willamette Valley AVA

HARVEST DATE: October 7, 2018

CASES PRODUCED: 250

RELEASE DATE: Spring 2019

ALCOHOL: 12.8%

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