



VINTAGE NOTES:

In the vineyard, we started out with warm weather beginning almost exactly in June, when we had thirsty little plants at the new vineyard house vineyard. Luckily we got water to our babies because the summer, without any long heat spikes, was still one of the warmest average summers in years with very little rain. When harvest came around, we did get a few days of rain, but luckily we had enough stored sun to be able to pick a little before and a little after and still receive beautiful grapes.

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:

The vintages continue to be good to this wine. With an early pick date and gentle, whole-cluster pressing, we are able to get light color and vibrant aromatics. As it ages in neutral oak and acacia barrels, the mouthfeel softens while retaining acidity. After a minute, the coral pink wine smells like strawberries, tangerines, and freshly made Danishes.

ILLAHE TEMPRANILLO ROSE' 2023



TECHNICAL DATA:

Cases produced: 960

FSO2: 25ppm

pH: 3.22

Titratable Acidity: 6.31g/L

Alcohol: 12.5%

Residual Sugar: 1.49g/L

Vineyard:

47% Zenith Vineyards,

45% Illahe Vineyards,

8% Fenders Rest

Harvest dates: 9/20-10/4/23

Average brix at harvest: 21.9

Fermentation:

25% barrel fermented, 75% tank
fermented

AVA: Willamette Valley

Notes: LIVE

UPC: 860205001369

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



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