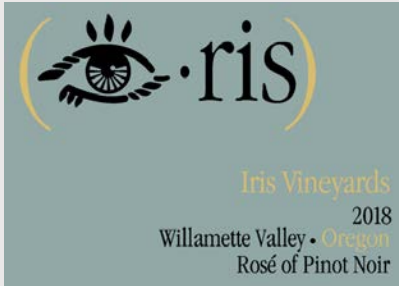


Iris Vineyards



2018 ROSÉ OF PINOT NOIR

Willamette Valley

At Iris Vineyards we look to showcase the potential of Pinot Noir when planted in the proper place and in the hands of our dedicated growers and cellar staff.

TECHNICAL DATA

VARIETIES 100% Pinot Noir

AVA Willamette Valley

TA 8.5g/L

RESIDUAL SUGAR 2.5g/L

ALCOHOL 12.1%

ELEVAGE Fermented and aged 43% in stainless steel, 57% in French oak barrels for 1 month. Final aging in stainless for 3 months

CLONES Dijon 113 and 115, and Pommard

VINEYARDS Chalice Estate Vineyards

SOIL TYPES Bellpine

HARVESTED October 2018

BOTTLED January 2019

CELLARING 1-3 years

RELEASED February 2019

CASES 920

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$17.99

WINEMAKER NOTES

We picked the grapes on September 24. We sourced 100% of the grapes from our Chalice Estate in the A1 and B1 (Pommard clones) and D1 (Dijon 113 clone). We destemmed the same evening and allowed approximately 15 hours of skin contact time before pressing to tank on the 25th. The juice settled for just over a day before we transferred 1,130 gallons to a stainless-steel tank with 1,480 gallons in 22 French oak barrels. As with our white wines, our goal in fermenting rosé is a slow and steady fermentation in cool temperatures. Fermentation completed on Oct. 18 and the wine was removed from the barrels and lees on Nov. 2. On Dec. 10, we filtered the wine to keep it stable and lessen the need for SO₂ additions.

VINTAGE DESCRIPTION

The 2018 vintage saw a return to the trend of warmer than average growing conditions following a slightly cooler than average 2017. Budbreak was on April 25th which is close to historical average for our vineyard. Bloom occurred with favorable weather on about June 20th. From there on the season was one of the warmest and driest on record but with few heat spikes. We were also handed a cool, dry fall which allowed for extra hang time and a relatively stress-free harvest