



*Oregon Rosé made  
from rare, cool-climate  
Sangiovese*

*Previous Vintages:*

**EDITOR'S  
CHOICE**  
**90 pts.** 6/2020



- ONE CUVÉE
- BRIGHT, FRESH FRUIT FLAVORS
- TASTY LIP-SMACKING ACIDITY



## 2021 A TO Z OREGON ROSÉ WINE

**TASTING NOTES:** A warm, coral-rose color, the 2021 A to Z Wineworks Oregon Rosé invites with delicate aromas of rose petal, hibiscus, and lime blossom and reminiscent of strawberry cream, watermelon, and tart cherry. On the palate, the wine's minerality provides a beautiful backbone for the juicy yet restrained fruit flavors. A touch of sweetness is followed immediately by a line of acidity that gives energy to the mid-palate leading to a smooth finish with lingering flavors of grapefruit, citrus zest, and white peach. The graceful 2021 A to Z Wineworks Oregon Rosé makes a lovely companion for any occasion.

**WINEMAKING NOTES:** The 2021 A to Z Oregon Rosé is made from old vine Sangiovese grapes grown in Southern Oregon's Del Rio Vineyard, blended with Willamette Valley Pinot Noir. Grapes are harvested at optimal ripeness to retain bright acidity and aromas as well as fresh, red fruit flavors. The signature delicate, blush, peach color is achieved by carefully monitoring grape press timing and duration of skin-contact. A combination of different yeasts were employed to highlight fruit & floral aromas, textural expression and general vivacity. Malolactic fermentation is intentionally blocked to promote freshness and intensity, resulting in a dry, yet juicy, aromatic, and opulent rosé to enjoy year-round.

**VINTAGE NOTES:** A mild and relatively dry winter was followed by a moderately dry growing season exacerbating drought concerns in certain parts of the state. Mild frost in early-to-mid April interfered with healthy bud development and shoot growth in some locations. As flowering approached, weather was highly variable with intermittent heat, coolness and rain leading to lower than usual yields after the dry season. There were some significant heat spikes in early June set new records and stressed the vines along with isolated incidents of sunburn. Thankfully, disease, bird and insect pressures were low. Yields varied depending on location but quality was high to exceptional. Harvest was longer than average due to extended nice weather and the 2021 wines are showing optimal grape chemistry, natural balance, and pure flavors making for an outstanding vintage.

*Commerce with Conscience*

