



# 2019 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** 6.8g/L

**RESIDUAL SUGAR** 3.3g/L

**ALCOHOL** 11.7%

**ELEVAGE** Fermented, and aged 62% in stainless steel, 38% in French oak barrels for 2 months. Final aging in stainless for 1.5 months.

**CLONES** Dijon 113 and 114, and Pommard

**VINEYARDS** Chalice Estate Vineyards

**SOIL TYPES** Bellpine and Jory

**HARVESTED** September 2019

**BOTTLED** January 2019

**CELLARING** 1-3 years

**RELEASED** February 2020

**CASES** 713

**WINEMAKER** Aaron Lieberman

**PROPRIETOR** Pamela Frye

**SRP: \$19.99**

## WINEMAKER NOTES

We picked the grapes on September 25. We sourced 100% of the grapes from our Chalice Estate in the B1 and C1 (Pommard clone), B2 (Dijon 114 clone), C1, D1 (Dijon 113 clone). We destemmed the same evening and allowed approximately 16 and 28 hours of skin contact time before pressing to tank on the 26<sup>th</sup> and 27<sup>th</sup>. The juice settled for just over a day before we transferred 1,487 gallons to a stainless-steel tank with 580 gallons in 4 French oak puncheons and 2 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. 13 and the wine was removed from the barrels and lees on Dec. 17. On Jan. 17 (DE filter) or Jan. 28 (PAD filter)??, we filtered the wine to keep it stable and lessen the need for SO2 additions.

## VINTAGE DESCRIPTION

The 2019 vintage had warmer than average growing conditions following a warmer than average 2018 and slightly cooler than average 2017. Budbreak occurred late in April which is typical for our vineyard. Bloom occurred with favorable weather in the last week of June. From there on the season was fairly average in terms of precipitation and temperature until September. The fall ripening period reminded us of conditions which were more commonly faced by growers and winemakers in the 1980s and 90s with a relatively early start to the rainy season. In light of this challenge we made some necessary adjustments to our picking decisions and fermentation techniques to make the best of the grapes we were given.