Our 2017 Estate Rosé of Pinot Noir is a classic dry rosé made from organic pinot noir grapes from our Estate Concert Block. The grapes were hand harvested and de-stemmed, and we soaked the juice on the skins for four to six hours before pressing. We maintained an extended, slow, cool fermentation to preserve the lively fruitiness and delicate floral aromas. This wine has just a hint of residual sugar to balance the firm acidity, resulting in a rosé that is crisp, vibrant, and refreshing.

VINTAGE HIGHLIGHTS
It was a dark and stormy night......and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet, and rainy. We saw snow in January, a cool spring and an exceptionally hot summer. The cool spring helped push harvest out to a more normal start date, and the hot summer helped the grapes get ready with little delay. The 2017 crop was one of the largest we have seen since 2014, yet the grapes were ripe and very clean which bodes well for quality.

WINEMAKING
Appellation: Dundee Hills
Handpicked, handsorted and de-stemmed; 4-6 hour skin contact
Fermented in stainless steel tanks
12.0% alcohol by volume | 6,400 cases produced
Residual Sugar: 2.9 g/L

TASTING NOTES
Aromas of strawberry jam. Flavors of fresh squeezed grapefruit juice and cranberry. Round in the mid palate, bright acid on the finish. Fun!

PAIRINGS
Fresh seasonal fruit, wild salmon, seared Ahi tuna salad or crab ceviche.

In 1971, the Sokol Blosser family planted grapes on just five acres in the Dundee Hills. As one of the pioneering wineries of the region, Sokol Blosser has played a key role in developing and shaping the now-prominent Oregon wine industry. The winery is family owned and operated, with the second generation now at the helm: siblings Alex and Alison Sokol Blosser. Achieving B Corp certification in 2015, the estate has grown to more than 128 acres under cultivation, and the winery works to create wines of world-class quality, produced in a sustainable manner, which reflect the distinctive flavors of the grapes, soil and climate. Cheers!