

2021

DIVISION-VILLAGES "L'AVOIRON"

Excellent energy with great fruit. Light on its feet and truly a good time.

BOX SCORE			
VARIETY	GAMAY NOIR 100%	ALC	12.5%
APPELLATION	COLUMBIA VALLEY AVA	PH	3.25
AGEING	4 MONTHS STAINLESS STEEL	PRODUCTION	1,050 CASES



VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

WINEMAKING + FERMENTATION

The processing work for making the rosé is relatively straightforward and like most wines, really comes down to picking correctly. Once harvested, the grapes are destemmed and pressed immediately. After a few days of settling, the wine is moved to stainless steel tanks for fermentation. We use a pied de cuve to help start fermentation in one of the tanks and let the others spontaneously start. The primary fermentation lasts about a month to 45 days and then the wine ages in tank for about 3 more months before bottling.

TASTING NOTES

With a perfect light salmon hue and great acidity to richness balance, the 2021 rosé really hits all the marks we strive for; mineral intensity, light red berry fruit and highly drinkable.