



Domaine Loubejac

2017 ROSÉ

The Year:

2017 was a return to normal for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the Willamette Valley's climate is cool and moderate; ripening each cluster on the edge of the on-set of fall. This type of growing season allows for complexities in flavor and for tannins to develop while retaining the backbone of the wines' acid.

The season started with a cool and wet March, April and May, which pushed bloom back to late June, setting the stage for a later harvest. Warm and dry conditions prevailed through the summer months creating the ideal situation for steady vine growth and fruit ripening. The vines set a higher than average crop. These crop levels were managed to bring the best out of the fruit.

As with all classic Oregon vintages, it came down to September and October. September heat waves can shrivel fruit, which forces an early harvest and brings the wines out of balance. 2017 did not disappoint. Two early September rain events refreshed the soils, giving the vines a boost to extend the growing season and build complexity. The first fruit harvested was in the third week of September. Calm and cool weather allowed for an easy pace of harvest through October. Pure, delicate and vibrant wines with intriguing structure were the result.

The Winemaking:

This rosé showcases all aspects of the vineyard. It is a blend of Riesling, Pinot Blanc, Chardonnay and Pinot Noir. The fruit is harvested together, the whites are placed, whole cluster, into the press, and the Pinot Noir is destemmed into the press on top. The fruit is pressed gently for 3 hours giving just enough pink hue and delicious snapshot of our land for that year.

The Flavors:

White flowers, ripe peaches, apricot, pineapple and subtle minerality. This wine is vibrant yet delicate, subtle, yet giving. Perfect by itself or paired with any meal. Try it with brunch, it'll change your world. Cheers and thank you!

pH: 3.33 TA: 6.5g/L 13.1%ABV