

VINEYARD 100% Patton Valley Estate Vineyard, Gaston, OR

pH 3.18 HARVEST DATES 9.10 - 9.18, 2018

 $\begin{array}{c} {\rm ALCOHOL} \\ 12\% \end{array}$

Pommard, Dijon Clones 113, 114, 115, 777

ÉLEVAGE Fermented & aged in stainless steel, and the bottle PRODUCTION
Hand-picked,
spontaneous yeast coldfermented,
direct press, 13g/l dosage

690 cases produced







Mirth wine. This is happiness wine, for happy times, happy people, and mirth-making. If you are not happy, drink this wine and thus it shall be. Get mirthy.

We take our lovely Estate Pinot noir, grown specifically to be rosé, and let it sparkle. Once primary fermentation slows, the wine is left to settle before racking off of its primary lees. At bottling, a tiny 13g/l dosage of sugar is introduced and the few remaining yeast cells are left to provide the sparkle and lees-y feel as it turns into alcohol and CO2. Not disgorging makes it hazy but creates broader palate weight, pleasing textures, and balance throughout. Best consumed in one sitting.

The nose is fresh fruit and mineral - like a new bottle of Flintstone's Chewables - and the palate is lively, playful, and electric. Lithe red fruit and citrus ride alongside the splashes of fizz, and the lees broaden the palate... just enough. Good with or without food, this is just plain great.