2022 Redolent Wine
Rosé of Nebbiolo

VINIFICATION
Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. Stomped by foot before pressing, allowing skin contact for a few hours to color the juice. Native yeast fermentation, 70% in neutral French oak barrels and 30% in stainless steel tank. This rose went through partial malolactic fermentation for a richer mouthfeel. Bottled in early February of 2023.

2022 VINTAGE DESCRIPTION
The 2022 vintage in the Pacific Northwest began worrisomely. In the Spring, we faced cold, wet weather and persistent frost conditions that destroyed young primary buds, resulting in a 30 to 50 percent decline in crops in some AVAs. Not every vineyard was aected, but everyone was concerned. However, as the warm weather arrived, the vines made up for it with a strong secondary fruit set in most vineyards. Still, the early conditions caused challenges in the vineyard that required diligent vineyard management. An ideal summer with almost no rain and warm days with little heat stress allowed the vines to catch up. And finally, a warm and dry Fall brought a much needed balance to the vintage. Sunny days and dry weather well into October made for perfect harvest conditions. Fruit quality was outstanding, with beautiful, ripe flavors and ideal acidity. Most of the wines will be lower alcohol with amazing purity and freshness. Despite a shaky start, the 2022 vintage ultimately made a spectacular comeback to a classic style vintage reminiscent (or dare we say redolent) of Oregon's past.

AROMA & FLAVORS
Aromas and flavors of orange sherbet, lychee, hay and hints of peaches, sage, and pear. A delicate balance of acidity and a subtle creaminess evokes memories of an orange creamsicle. As always, we like it with anything o the BBQ, but it's definitely delicious on its own.

HARVEST – October 6, 2022
PRODUCTION – 300 Cases
RELEASE DATE – March 2023
VARIETAL COMPOSITION – 100% Nebbiolo
VINEYARDS – Waving Tree Vineyard
AVA – Columbia Valley
ABV - 12.8%