

CROWLEY WINES

2016 ROSE OF PINOT NOIR

Vineyard info: Four Winds was planted in 1990 to 4 acres of own-rooted Pommard clone Pinot Noir. We isolate a portion of this and dedicate the farming to our Rose program. Elevation is 825 feet and south facing. Own rooted and dry farmed.

Appellation and soil: This vineyard is located in the McMinnville Coast Range. Soils are classified as Jory and Nekiah. These soils are typically uplifted marine sedimentary loams and silts, with alluvial overlays. As compared to other appellations in the Willamette Valley, these soils are uniquely shallow for wine growing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

General info: Our Rose is whole-cluster pressed and settled 48 hrs in tank before primary fermentation is conducted in barrel. Treated much like our Chardonnay, whole cluster pressing facilitates a crisp and lean Rose without the added heft of any maceration. Long, cool fermentation using native yeast builds in complexity and balance. The 2016 Rose is our second effort and as the 2015 Rose was a tasty wine to be sure we wanted it to be better...and had ideas as to how to do that! The primary difference is we decided to dedicate a block of the Four Winds Vineyard Pinot to just the Rose and would crop it a little heavier to achieve brighter acidity and lower sugars, and thus lower alcohols. The 2016 is fresh and lively and the aromatic range matches up with some of the best Rose's... herbs, white peach, mineral and some saltiness. The palate is medium weight with core richness while the acid (good 'ol Four Winds) delivers a crisp energy that has a cut and a cleanness. It's an amazing food pairing wine...it can go with savory and sweet. And of course it's just plain fun at the end of the day. Literally!

Wine info:

Four Winds Vineyard
100% Pommard clone
Harvest date: Sept 19, 2016
22.5 brix
Ph: 3.4
TA: 5.5 g/l
Whole cluster pressed, no SO2 until after primary and secondary fermentations
Barrel fermented
Aged 6 months on the lees in barrel, no stirring
No new oak
Full malo
No. of cases made: 200
Finished Ph: 3.45
Alc: 13.5%

