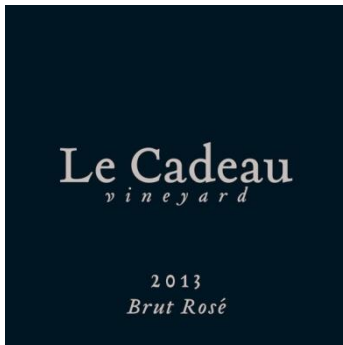




2013 Brut Rosé Sparkling



Production:	148 cases
Winemaker:	Steve Ryan
AVA:	Chehalem Mountains AVA, Willamette Valley <i>(labeled "Oregon" due to California production location. TTB regulation only)</i>
Vineyard blocks:	Primarily from the cooler Eastern-facing blocks
Production Method:	Partial French oak aging before tirage, 54 months en tirage, no dosage
Disgorging Date:	April 25, 2018

The 2013 growing season is often thought of as a cool vintage, but in fact the majority of the summer was on the warmer side, developing a ripe texture and depth in the grapes. That all changed Labor Day weekend when temperatures dropped significantly and harvest was pushed back until late September, finishing up the year with what we considered ideal for our second-ever production of sparkling Pinot Noir. The estate grapes were carefully pressed to achieve minimal skin contact while obtaining the slightest bit of rosé hue. This sparkling is made in an artisanal "growers style" – the wine was fermented with native yeast and a portion in French oak, followed by tirage aging of 4.5 years (54 months) with no dosage added on the disgorging date of April 25, 2018.

After gaining his degree in soil science from University of Minnesota, winemaker Steve Ryan had the privilege of working as head winemaker of Martinelli in the mid-90s. While recently running the custom crush facility Rack & Riddle in Healdsburg, he focused on biodynamic research in Hopland, CA while making small-production cuvees from California and Oregon, including the highly regarded Le Cadeau "Côte Est" Pinot Noir since 2007. Now settled into a home in the North Willamette Valley, Steve's production is being crafted entirely out of Oregon beginning with the 2014 vintage.