

Appellation: Estate Grown Pinot Noir Yamhill-Carlton AVA Selections: Dijon 777 and Pommard Harvest: August 29, 2016 Bottled: March 23, 2017 Production: 235 cases Aging: 100% neutral French oak Alcohol: 13.3% Retail: \$30

FAIRSING VINEYARD 2016 Rosé of Pinot Noir

The Vintage

The 2016 growing season was warm and exceptionally beautiful. We experienced bud break April 6 with bloom in early June. Warm summer temperatures and cool nights lead to verásion in July with ideal growing conditions through to our earliest Rosé harvest on record of August 29.

This combination of Dijon selections 777 and Pommard soaked three hours on the skins and was allowed to settle for an additional 48 hours before barrel fermentation in specifically chosen neutral French oak.

This wine experienced total elevage time of five months before bottled March 23, 2017. The final alcohol is 13.3%

The Vineyard

Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and two acres of Chardonnay in production.

Winemaker Robert Brittan's extensive wine making experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of our estate.

Tasting Notes

This 2016 Rosé of Pinot Noir bears a beautiful coral hue reminiscent of peach flower petals.

Cherry blossoms and white flower petal scents are anchored by smoky oak. On the palate, fresh picked watermelon and grilled honey-glazed peach offer a supple, creamy mouth feel.

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