

2019 Rosé of Pinot Noir

—
Yamhill-Carlton
Willamette Valley, Oregon



Suggested Retail:
\$32

Vintage:

The 2018-2019 winter was fairly mild with low precipitation. However, as the vines were coming out of dormancy, temperatures dropped in February and March, which created a wider spread in bud break occurrences. The growing season was, on average, cooler than what the last few years had accustomed us to, bringing a total heat accumulation similar to 2005, one of my favorite Willamette Valley vintages. Definitely a winegrower's dream when you are farming Pinot Noir and Chardonnay! Regrettably, precipitation, which was fairly moderate prior to harvest, increased by mid-September especially at our estate vineyard in the Dundee Hills, causing painstaking sorting and a resulting drop in yield.

Luckily, our estate Trovato Vineyard in Yamhill-Carlton was in full production for the first time, which means there will be plenty of Furioso wines to go around. Looking back, I think the decision to harvest earlier in 2019 was the right one, as we avoided a sanitary catastrophe, not only from the rain but also from the migratory birds, which came earlier that year and devastated some vineyards in Oregon. Altogether, this will be a vintage to cellar, as the wine, tight and austere in its youth, will need a few years in the bottle to fully express itself.

~ Winemaker Dom Mahé

Tasting Notes:

"If it ain't broke, don't fix it!" We believe that in past years we nailed the perfect recipe for our Furioso Rosé: 100% Pinot Noir grapes, picked early to offer a juicy acidity. The grapes are quickly pressed whole-cluster and the juice is barrel fermented in neutral French oak. A small amount of "saignée" wine (drained from our red fermenters at a judicious time) is later added to the pressed fraction to deliver this beautifully colored, dry but fruity-floral Rosé.

Vineyards:

Trovato Vineyard – Yamhill Carlton, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: 325 cases

Fermentation: wild fermentation, whole-cluster pressed, barrel fermented

Barrel regimen: 5 months in neutral French oak

ABV: 13.5%

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