



*Oregon Rosé made
from rare, cool-climate
Sangiovese*

- ONE CUVÉE
- BRIGHT, FRESH FRUIT FLAVORS
- TASTY LIP-SMACKING ACIDITY



Previous Vintage:

90 PTS.
5/23

BEST BUY
Wine Enthusiast



2023 A TO Z OREGON ROSÉ WINE

TASTING NOTES: A delicate, blush pink, the 2023 A to Z Wineworks Rosé shines in the glass. Delectable fruit aromas of strawberry, watermelon, peaches, and honeydew waft alongside fragrant peonies, preserved lemons, and cotton candy. The aromas follow on the palate, leading with juicy acidity and flavors of pink grapefruit, orange zest, and yellow kiwi, balanced by refreshing notes of water cress, bamboo shoots, cantaloupe and hints of jasmine tea. The Sangiovese brings structure to this wine that lends towards its mouth-watering finish. A delight!

WINEMAKING NOTES: The 2023 A to Z Oregon Rosé is made from old vine Sangiovese grapes grown in Southern Oregon's Del Rio Vineyard, blended with Willamette Valley Pinot Noir. Grapes are harvested at optimal ripeness to retain bright acidity and aromas as well as fresh, red fruit flavors. The signature delicate, blush, peach color is achieved by carefully monitoring grape press timing and duration of skin contact. A combination of different yeasts were employed to highlight fruit and floral aromas, textural expression, and general vivacity. Malolactic fermentation is intentionally blocked to promote freshness and intensity, resulting in a dry, yet juicy, aromatic and opulent Rosé to enjoy year-round.

VINTAGE NOTES: The 2023 growing season started late and wet, which meant we were "slower off the blocks," with the hope of avoiding any late-spring frosts. As a result, budbreak was approximately 2-3 weeks behind normal and we were set for a late harvest. May brought unexpected heat accumulation, which led to the shortest period between bud-break and bloom on record, providing some breathing room. Flowering gave the impression of low to moderate yields ahead, but fertilization of the flowers and corresponding fruit-set was highly successful, so resulting crop-loads meant that we had to be more aggressive with thinning than in recent years. Once the soils had dried from the winter rains, we didn't see significant precipitation again until harvest. This combined with the steady beat of warm days and cool nights meant that we moved from a 'late' harvest to a relatively early one. Disease pressure was moderate and more site/grower dependent, and quality was high with moderate yields.

Commerce with Conscience

