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GROCHAU CELLARS

2015 Rosé

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

About: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced**, **textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Vineyards: Our 2015 Rosé is a blend of Pinot Blanc (80%) from Fir Crest Vineyards and Pinot Noir (20%) sourced from across the Willamette Valley. Fir Crest is nestled in the foothills of the coast range just west of Carlton in the Yamhill-Carlton AVA. The vineyards are not irrigated and are LIVE certified.

Winemaking: Grapes were hand-harvested in September. The Pinot Noir was pressed in the saignée method and aged in neutral barrels for 6 months. The Pinot Blanc was whole cluster-pressed, then settled for 24 hours before being divided into neutral barrels, where it was also aged for 6 months. Fermentation was spontaneous.

Winemaker note: "This is a leaner, brighter style of rosé. We're aiming for a rosé that's in the same vein as Loire Valley rosés, something we achieved this year with the addition of Pinot Blanc."

Bottling: The wine was bottled on April 29th, 2016. 150 cases made.

