



2016 Rosé of Pinot Noir

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 2016 Rosé is a blend of 70% Armstrong Vineyard Ribbon Ridge AVA, and 30% Lia's Vineyard Chehalem Mountain AVA.

Winemaking: Grapes were hand-harvested early for low sugars and good acidity. They were fermented and aged 8 months in neutral oak barrels. Fermentation was spontaneous.

Winemaker note: "We picked early for the bright acids, but the warm 2016 vintage still gave us a lot of color. This is a flashier style than the 2013, but with balanced acidity to hold up to the weighty 2016 vintage."

Bottling: The wine was bottled on May 2017. 150 cases made.

