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GROCHAU CELLARS

2017 Joyride Sparkling 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.

Vineyard: Our 2017 Joyride is a blend of 95% Pinot Noir from Lia's Vineyard, Chehalem Mountain AVA, and 5% Pinot Blanc from Yamhill Valley Vineyards, McMinnville AVA.

Winemaking: Grapes were picked early for bright acids and pressed in whole clusters. The juice was fermented in neutral oak barrels and aged on its lees for 7 months before going to the tank for bottling. This sparkling wine is produced in the "Charmat" style, which is a French method for adding carbon dioxide to the wine under pressure.

Winemaker note: "What we are trying to produce is a wine that has a balance of fruit and savory flavors, but that is dry. We age the wine on its lees for added texture and weight."

Bottling: The wine was bottled in June of 2018. 470 cases produced.

MSRP: \$20

