

## VINTAGE NOTES

Three vineyards stretching north to south in the Willamette Valley. Another roller coaster of a year, 2021 had us on our toes more than once, but in the end turned out to be a fantastic year! A warm and dry winter led to bud-break starting in early April with warmer than average spring weather pushing us to a slightly early start to the growing season. Continued hot and dry conditions led to bloom in our warmer sites starting at the beginning of June and popping off throughout the valley. The cooler, later blooming sites however, were caught in heavy rains, severely limiting pollination, and thus yields. This rain however, turned out to be a blessing in disguise as afterwards we experienced record-breaking heat that the Northwest had never seen before. Luckily the ground was charged with some vital water before a heat wave from June 26-28 shattered the records for the warmest temperatures ever recorded. Fruit-set had luckily already occurred by the time the extreme heat came, so the tiny berries were very resilient to the heat. The summer stayed warm to hot and very dry, leading to fears of a repeat of last year's wild-fire smoke settling in the valley. The drought and heat did cause fires, though conditions kept smoke at atmospheric levels. The heat also killed off most fungal diseases in the vineyards and actually led to the vines shutting down on occasion, delaying ripening till cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

## WINEMAKING NOTES

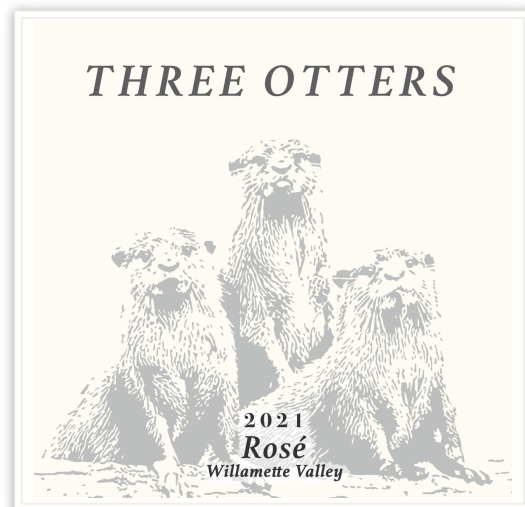
The story of our rosé originates from a friendly competition in our first harvest, 2012. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé, so they decided to each make a rosé to see whose was best. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voila! The sum was better than the parts. He called Eric over to the winery, and both agreed the two wines should be blended. A tradition was born. We now make two rosés, one that is whole cluster pressed, yielding a very crisp and light colored wine (Alex's style), and one with 6 days of skin contact, which yields a deeper, fuller-bodied wine (Eric's style). The two wines are then blended to taste, delivering a crisp, fresh rosé with wonderful structure.

## WINEMAKER'S TASTING NOTES

*Pours a light salmon color, with delicate aromas of honey-suckle, white strawberry, pink lady apple, melon, almond flowers, and lemon zest.*

*The palate is soft despite the piercing acidity, echoing the aromatics. The finish is long with the body of the wine nicely balancing the tension between the acidity and the phenolic structure from the large skin-contact Pinot gris portion.*

## 2021 THREE OTTERS Rosé



Varietal	13% Pinot noir, 85% Pinot gris, 2% Viognier
Appellation	Willamette Valley
Alcohol	13.5%
pH	3.30
TA	6.4 g/L
Brix at Harvest	22.0 - 24.1
Aging Regime	100% neutral oak
Drinking Window	Enjoy before it's all gone!
Cases Produced	800

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