

COMPTON

FAMILY WINES
Garden Series

Rose of Pinot Noir 2020

Appellation: Willamette Valley, Oregon
Alcohol: 13.2%
T.A.: 5.1 grams per liter
pH: 3.38
RS: 0.23%
Production: 185 cases



Wine:

Earthy and fresh with aromas of crisp wild strawberry and a hint of lily. Delicate mouth feel of gala apple and a pretty soft hint of watermelon. Great freshness from the newest vintage and it is focused with good structure.

Winemaking:

Twenty percent of the wine soaked on the skins over night to get the color. Whole cluster pressed and fermented in 100% stainless steel tanks with a long cool fermentation to retain fruit flavors and aromas.

2020 Growing Season:

Fewer tons were crushed in 2020, including Pinot noir and most other varieties. From May and June's weather contributing to a light fruit set, we knew there would be fewer wine grape tons harvested this vintage. Cool damp spring gave light fruit set, then cooler early summer gave small berries. Crop load at 50% of normal due to the small berries gave more concentrated flavors. Low alcohol from low sugars at harvest.

More tannins are showing in the 2020 wines due to the smaller berries. The overall quality of the fruit has been outstanding, with the smaller clusters and berries giving great color, concentrated flavors, at desired sugar levels with good acidity.