

S O L V E R O

Rosé

2 0 2 4

AEBISCHER VINEYARD IN THE
CHEHALEM MOUNTAINS AVA, OREGON

TASTING NOTES

A fragrant rose with a pinkish-pale salmon colour. Notes of light cranberry, peach, rose petal and a hint of white pepper evolve beautifully in the glass. Balanced, refreshing acidity frames the palate, showcasing more berry fruit flavours. This wine authentically represents a sense of place and an adventure in a beautiful vineyard in Oregon.

VINIFICATION

A first for Solvero. In response to the wide spread winter damage that occurred in January 2024, our Winemaker headed abroad in search of premium Pinot Noir grapes. After an extensive search, we found an exceptional vineyard block in the Chehalem Mountains AVA, perfectly suited for rose. The vines were farmed by hand to our specifications and our Winemaker was there to decide on harvest timing and to direct the pressing of the grapes to juice. 50% skin contact for 1 hour and 50% whole cluster in a very gentle press cycle. The juice was chilled to 4C and shipped in a refrigerated truck overnight to our own winery in Garnet Valley where we fermented the wine. 75% cool fermented in stainless steel, 25% in neutral barrel before blending and bottling in mid-February.

FOOD PAIRINGS

Some of our favourites include Feta and spinach tartlettes with mint and tomato, nicoise salad, mussels puttanesca and charcuterie with soft cheeses. There are so many great pairing possibilities with this wine. We recommend exploring them!

YIELD 3 tons/acre

ALC 12.2% | pH 3.29 | TA 6.8g/L | RS 2.0g/L

PRODUCTION 200 cases | SKU 337185

