

ILLAHE VINEYARDS TEMPRANILLO ROSÉ, WILLAMETTE VALLEY



100% Tempranillo. Pale peach color. Fresh aromas of strawberry, citrus blossom, lime zest and tropical fruit. Delicate flavors of strawberry and rose petal, and a faint mineral-saline quality give it a distinctly Provence-like nature. Refreshingly light in body with a juicy core of tangy fruit and plenty of zesty acidity. Finishes clean and bone dry, with lingering herbal undertones and subtle spices. The picture of delicacy. A perfect food wine, complementing diverse dishes and cleansing the palate with a clean, mineral finish.

100% whole cluster pressed Tempranillo grown in marine sedimentary clay soils (with 60% coming from Illahe Vineyards). Illahe's vineyard is on an 80-acre, south facing slope that experiences slightly earlier bud-break and flowering than most of the Willamette Valley, and grapes achieve maturity even in cooler vintages. Excellent drainage. Cooled in the evening by the Van Duzer winds. The majority of the vineyard lies on marine sediments atop ancient siletz rock. Shallow clay soils. Elevation from 250-440 feet. Cover crops throughout the vineyard. As part of Oregon's Deep Roots Coalition, which promotes responsible water management, mature plants are not irrigated. Rainwater is harvested to mitigate dry spells. Extensive green pruning and plant topping done by hand. To reduce reliance on fossil fuels, they have solar panels on the winery and use horses to mow and transport grapes. The gravity-flow winery features three levels, utilizing the natural slope of the site, starting from the crush pad to the fermenters and the press below. A further drop-off from the fermentation room to the press level allows them to load the press baskets by hand. The building's west and north faces are buried in the hill, which stabilizes the temperature. Minimal intervention and historical winemaking techniques. Harvest and sorting is done by hand. Grapes are then destemmed (whole berry) or kept whole cluster before entering the fermenters. Cold soaked for 2-6 days before undergoing fermentation by natural yeast. Over 40 fermentation vessels are used to increase complexity and retain cool ferments.

ILLAHE, pronounced Ill-Uh-Hee, is a local Chinook word meaning "earth" or "place" or "soil." According to the winemakers: *"At Illahe, our goal is to make wine as naturally as possible from soil to bottle. We work by hand on small lots with age-old techniques and materials. Our focus is to grow and make quality Pinot Noir and white wines that express the vintage and their varietal characteristics. We don't use enzymes or additives. Some of our wines are made entirely by hand, with no electricity or modern mechanization. We use a gentle wooden basket press and age our Pinot Noir in French and Oregon oak."*

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Tasting Note:

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100% Tempranillo. Aromas of strawberry, tropical fruit & citrus blossom & zest; flavors of strawberry & rose petal with a mineral-salinity; refreshing, light & juicy; tangy & zesty; finishes clean & bone dry, with herbal undertones & subtle spices.

Shelf Talker:

ILLAHE VINEYARDS WILLAMETTE VALLEY TEMPRANILLO ROSÉ



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