

2020 Babycheeks Applegate Valley

A perennial favorite released each Spring, our Babycheeks rose offers something different from the typical Oregon rose blend. Looking for a balance of acidity, fruit, and a hint of tannic grip, Babycheeks is a blend of thicker-skinned, warm-climate varietals: Malbec, Tannat, and Cabernet Franc. This blend from the Applegate Valley drinks more like it's from Provence. It showcases notes of underripe strawberry, rose, wet stone, yellow cherry, yellow plum, all with a creamy panna cotta overture and floral sensibility. Crisp and structured, Babycheeks pairs nicely with *anything* off of the grill, as well as complementing light courses, and light conversations.

Technical Information

Grape Varietals: Malbec (34%); Cabernet Franc (33%); Tannat (33%)

Vineyards: Layne Vineyard, Mae's Vineyard, Kelly Vineyard

Final pH: 3.04

Final TA: 8.2 g/L

Alc. By Vol.: 12.25%

Winemaking: Grapes were direct-pressed, with minimal time on skins, into a stainless-steel tank to settle overnight. No sulfur was added at the press pan. Juice was then racked off gross lees into neutral French oak barrels to ferment, which was low and slow due to the amount of acid in the wine. The wine went through partial malolactic fermentation and has 2 g/l residual sugar - both of which help to round it out and give body. It was racked and consolidated into a stainless-steel tank where it was cold stabilized. The wine was filtered, and a light use of sulfur was added prior to bottling. 320 cases produced.

