

2022 Babycheeks Rogue Valley AVA

A perennial favorite released each Spring, our Babycheeks rosé offers something different from the typical Oregon rosé 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 is generous with fruit; juicy strawberry, pink apple, Meyer lemon, tart stone fruit, yellow cherry. It also shows savory and mineral notes of raw almond, wet stone, and flowers. Crisp and structured, Babycheeks pairs nicely with *anything* off of the grill, as well as complementing light courses or just sunshine sipping.

Technical Information

Grape Varietals: Malbec (61%); Tannat (29%); Cabernet franc (10%)

Vineyards: Layne Vineyard, Four Diamonds Vineyard

Final pH: 3.15

Final TA: 8.6 g/L

Alc. By Vol.: 12%

Glu/Fru: 0 g/l

Winemaking: Grapes were direct-pressed, with no real skin contact other than what happened as the juice was pressed from the fruit. Juice was settled cold in stainless-steel to settle overnight. It was then racked off gross lees into very old, very neutral French oak barrels to ferment spontaneously—we do not use commercial yeasts, enzymes, or fining agents. The wine was allowed to slowly complete fermentation for six months, at which point it is racked and consolidated into a stainless-steel tank. The wine was filtered, as malo-lactic fermentation was partial, however primary fermentation was complete and this rosé is very dry. A light use of sulfur (40ppm total SO₂) was added prior to bottling. 541 cases produced.

