

2019 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 showcases notes of underripe strawberry, rose, wet stone, yellow cherry, yellow plum, all with 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 (57%); Cabernet Franc (24%); Tannat (19%)

Vineyards: Layne Vineyards, Quail Run

Final pH: 3.2

Final TA: 7.8 g/L

Alc. By Vol.: 12.25%

Winemaking: Grapes are direct-pressed, with minimal time on skins, into a stainless-steel tank to settle overnight. No sulfur is added at the press pan. Juice is then racked off gross lees into neutral French barrels to ferment au naturel—we avoid the use of commercial yeasts, enzymes, or fining agents. Wine is 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 arrested to retain bright acidity. A light use of sulfur is added prior to bottling. 464 cases produced.

