

2019 Dolcetto Rogue Valley AVA

Our first-ever bottling of Dolcetto, this wine showcases the Italian varietal's true profile: inky, fruit-forward, and ready to drink. Sourced from the warm climate of the Rogue Valley in Southern Oregon, the fruit was ironically the last of our fruit to come into the winery. The extra hang-time developed richer flavors and structure. Considering the wine is aged in stainless steel, the depth and texture of the wine comes inherently from the skins themselves. In the glass, dense fruit aromas and flavors of cassis, blueberries, huckleberry and anise are complemented by nuances of cinder and sweet paprika. Graced with a long, satisfying finish, the Dolcetto is a great pairing with everyday meals from the grill, or off the pizza stone.

Technical Information

Grape Varietals: 100% Dolcetto

Vineyards: Quail Run Vineyards

Final pH: 3.24

Final TA: 6.6 g/L

Alc. By Vol.: 13.84%

Winemaking: The fruit was 100% destemmed into a 1.5-ton fermenter and allowed to kick off fermentation natively. In order to produce a fruit-forward expression, the cap was managed with pump-overs once a day. The wine was then racked and pressed into a stainless-steel tank to complete primary fermentation off skins. After primary and secondary fermentations completed, we racked the wine into neutral French oak barrels and aged for 8 months. Never fined. Never filtered. Minimal sulfur used prior to bottling.

