

2019 “Hock & Deuce” Rosé Applegate Valley

In 2018, we made this field-blended rosé out of necessity. The forest fires in Southern Oregon brought dense smoke that would have made for an astringent red wine. But, in 2019, we made the Hock & Deuce Rosé *on purpose*, due to our smitten response to the first go-round. Like its predecessor, this wine is a blend of Syrah and Viognier. Familiar red fruits like strawberry and currant show up first on the nose, followed by subtle notes of blueberry and pluot, and melon notes. Hints of dusty stones and cured prosciutto round out the finish. With balanced acidity and supple tannins, the Hock & Deuce Rosé is a great alternative to standard, single-varietal rosés. Fermented in neutral French oak barrels with native yeasts for 8 months. Unfined and unfiltered.

Technical Information

Grape Varietals: Syrah; Viognier

Vineyards: Mae’s Vineyard

Final pH: 3.34

Final TA: 5.8 g/L

Alc. By Vol.: 12.4%

Winemaking: As a field blend, we process the Syrah and Viognier together, rather than vinifying separately and blending later. This yields a comprehensive blend from the very beginning. 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. This wine is ML-complete, and therefore unfiltered. A light use of sulfur is added prior to bottling.

173 cases produced.

