



2017 Rosé of Gewürztraminer, A Frayed Knot

130 Cases Produced

Vineyard Composition

Sunnyside Vineyard, Salem

Chemistry

13.5% Alcohol

Vintage Notes

Sometimes the best things come as a result of an accident. When your hand is forced in an unfamiliar direction, you can discover paths and solutions you never knew you liked. That is how this wine came to be. I first made it in 2013 and have been refining the accidents ever since. It may seem to us like a frayed knot, but the knot knows exactly what it is doing (and it is not afraid).

Sunnyside Vineyard is situated in the southeast corner of Salem, not far from the Enchanted Forest amusement park – a local favorite for generations of Oregonians. This vineyard is my 'go-to' site for aromatic and complex whites. In addition to Gewurztraminer, I also source my top Riesling from this parcel of land. Sunnyside was first planted in 1971. The site was settled and has been farmed by Tom Owen and Luci Wisniewski since 1980. They planted the Gewurztraminer block on its own roots in 1981.

We picked 2.5 tons of Gewurztraminer on October 10th, when the skins had turned their typical rosy blush color but the acid had not yet disappeared from the fruit. The clusters were destemmed and the bins of juicy berries were rolled into our walk-in refrigerator. They steeped in their juice at a low temperature for about two weeks with an occasional pilege to break the berries and gently extract the pigment from the skins

At this point we pressed the grapes, settled the juice for a short time and then pumped it into some neutral hogshead barrels that used to have Syrah in them (which probably doesn't make a difference but is still cool). It fermented dry and went through malolactic both spontaneously in barrel. The 2017 'A Frayed Knot' was bottled sans filtration on April 10th, 2018.

#orangeisthenewrosé