

# Arcane Cellars

2008 Pinot Gris  
Rosé



## Vineyard Source:

Wheatland Vineyard, Willamette Valley

## Blend Components:

100% Pinot Gris

## Tasting Notes:

This unconventional rosé has a beautiful pink watermelon color and explodes with cherry and cranberry on the nose followed by unexpected bursts of cardamom, clove and nutmeg. On the palate there is a center of pomegranate, strawberry and pear flavors, enveloped in a bright cherry finish. The wine is off-dry, with firm, green-apple acidity perfectly balanced by a subtle sweetness and a refreshing, clean mouthfeel. Served chilled, this is an ideal match for summer barbecue, grilled salmon, or by itself as a joyous aperitif.

**Release Date:** May 2009

**Cases Produced:** 59

## Winemaking:

Harvested in the middle of a cool, dry October, the grapes were sound and physiologically mature at harvest. The grapes were hand sorted, then destemmed and crushed into a small open top fermenter. After a brief cold soak of 48 hours, the must was brought to room temperature and direct inoculated. Unconventionally, this Pinot Gris was fermented as a red wine on its skins, which were the sole source of the rose color. Fermentation occurred at relatively low temperatures (max 80F) over the course of 8 days, with twice-daily punch-downs, and then pressed off the skins just before dryness. The wine was settled for 2 days, then barreled down to neutral oak retaining the clean lees. The wine aged for 5 months, with weekly stirring of the lees, then crossflow filtered before bottling in March, 2009.

## Technical Data:

Harvest Date: October 19, 2008

Brix at Harvest: 21.2

Alcohol: 11.7%

Residual Sugar: 0.9%

TA: 7.2g/L

pH: 3.23

Arcane Cellars at Wheatland Winery, 22350 Magness Rd. NW, Salem, OR 97304  
Tasting Room: (503) 868-7076 - Fax (503) 296-2408 - [www.arcancecellars.com](http://www.arcancecellars.com)