2015 AMELIA ROSE CUVÉE
PINOT NOIR
Rogue Valley AVA

GROWING SEASON
2015 was an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. Gorgeous dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that will translate into extraordinary wines of both power and finesse.

WINEMAKER’S NOTES
True to its namesake, Joe’s daughter Amelia Rose, this Rogue Valley Pinot Noir is youthfully vibrant and complex. Aromas of pie cherry, strawberry, and rhubarb provide an assertive fruit baseline countered with floral and herbal notes wrapped in cocoa and cedar with a hint of smoke. The palate is juicy with medium-full body and flavors similar to and equally complex as the aroma. Ripe red and blue fruits are dressed in toasted and spicy oak from 55% new barrel aging. Twenty months in barrel has helped refine tannins leaving a full and smooth medium-long finish.

PAIRS BEST WITH
Grilled Lamb Chops • Roasted Beet Salad with Goat Cheese • Single Origin Dark Chocolate

TASTING NOTES
Appellation: Rogue Valley
Color: Dark Ruby
Aroma: Pie cherry, rose geranium, basil, cocoa, rhubarb, cedar, smoke, leather
Mouthfeel: Juicy acid on entry, velvety mid and back palate
Flavor: Juicy red fruit, vanilla, sandalwood, bay leaf, vanilla, eucalyptus
Finish: Velvety smooth, medium-long, youthful tannins

TECH FACTS
TA: 6.00 g/L
pH: 3.58
Alcohol level: 14.2%
Barrel Aging: 20 months in 55% new French oak, 11% 2nd fill, 34% neutral