



SÉJOURNÉ

2006 PINOT NOIR ROSÉ

OREGON

TASTING NOTES

Our Pinot Noir Rosé is a dry medium-bodied wine with a bright nose of strawberries that mingles with subtle spices. It displays pomegranate and raspberry on the palette and has a lasting finish.

FOOD PAIRINGS

- ♣ Salads with summer greens, fresh tomatoes, and dried fruit
- ♣ Grilled shrimp with green curry sauce on basmati rice
- ♣ Pan seared swordfish steaks in lime-garlic-butter with pomme frites

TECHNICAL DATA

Blend ----- Willamette Valley
% Alcohol----- 13.0
pH ----- 3.31
Bottling Date----- Spring 2007
Cases Produced----- 50

WINEMAKER'S NOTES

Our Pinot Noir Rosé is a dry medium-bodied wine made from brief contact with skins followed by stainless steel fermentation. Skin contact took place at low temperature for expressive color. Use of traditional Burgundy yeast strains during fermentation added creaminess and spice to the finished wine. The result is a Pinot Noir Rosé with body and character that pairs nicely with a broad array of foods.

VINTAGE

2006 provided an exciting growing season across Oregon. Light September rains broke into an extended warm and dry October as a high pressure system brought in warm air from the hotter, drier Eastern regions of the state. Grapes from all Oregon growing regions reached full ripeness levels with the extended summer.

WINEMAKING

Steps were taken to ensure a premier wine:

- ♣ Hand-sorting of grape clusters to create a balanced and richly textured wine from select fruit
- ♣ Gentle destemming and prolonged low temperature skin contact to extract color and flavor without damaging fruit integrity
- ♣ 30 hours skin contact for bright color
- ♣ All fermentation in stainless steel, with no oak exposure

ABOUT SÉJOURNÉ

Un homme Séjourné: Refreshed by rest, or leisure-taking, and thereby the more fit to return unto his former toil.

Séjourné is to be rested, to be resident in a place. We celebrate our first vineyard & winery estate, our place of rest, with Séjourné wines. These small-batch artisan wines feature premiere vineyards and are produced at the Séjourné estate.