



2017 or rose

Brut Rosé of Gamay

Dauenhauer Farm Vineyards  
Hopewell ~ Willamette Valley, Oregon  
Gamay Noir - Block 3

In the Eastern shadow of the Eola-Amity Hills, just close to the stop-sign intersection called Hopewell. The vineyard was planted by the Dauenhauer family in the 1980's as an extension of their other agricultural endeavors. Soils here are deposits from the floods that filled the Willamette Valley during the last ice age. The Gamay Block is dry farmed without using herbicides. One acre is leased by us to manage in a style for varietal expression.

### Vintage

Rainfall was ample that winter, ending a two year dry pattern. Early spring came on cool and rainy, with bud break right on time. Summer arrived with a false start as record heat day in May, but cooled off in June. The remainder of the summer delivered multiple record high temperature days. Tempered by the cool spring and a cooling-off trend that dominated September, harvest was ultimately later in the season. The rollercoaster temperatures produced fruit with balanced acids and sugars, brimming with brilliant flavors.

### Winemaking

Fruit was destemmed back into bin for a 6 hour maceration. Direct press was done at moderate pressures with fractional cuts to avoid phenolic bitterness. Fermentation was carried out in stainless drums and small tanks. The base wine was crafted in a dry rosé style, emphasizing brightness of fruit. The traditional method of fermentation in bottle was used to create this sparkling wine. The tirage time period was one year and with a 2g/L dosage, final level of dryness places it in the Brut class.

Production: 185 cases

### The Label

A play on words and images. The rose is iconic and classic, especially in juxtaposition to itself. The color of the wine evoked the precious metal, rose gold. In French translation, or rose. A rosé by any other name....