



EFESTĒ | 2015 Oldfield Estate Rosé

Yakima Valley AVA



This fruit was grown for the purpose of making rosé and harvested and pressed as a field blend. Without soaking on skins prior to pressing, the juice was briefly settled at 54°F then transferred to a mix of neutral French barrels, stainless steel, and concrete. Roughly half fermented with X5 yeast strain, the balance undergoing spontaneous fermentation. Once complete, all fractions were aged on the lees with periodic stirring to encourage richness, balance, and complexity. Filtered and bottled in January, 2016.

—Peter Devison, Winemaker

THE WINE

- 78% Mourvèdre, 22% Grenache
- Date of harvest: September 27
- Fermented in neutral French barrels, stainless steel, and concrete
- Sur lie aging
- 215 cases produced

THE VINEYARD

- 100% Oldfield Estate Vineyard

ANALYSIS

- pH 3.28
- TA 7.0g/L
- RS dry
- Alc. 13%

VINTAGE NOTES

All fruit for this rosé comes from our own estate, high up the slope in Grandview, WA. Grown for rosé, we cropped this a little higher to minimize tannins in the juice and picked early to preserve acidity. Although 2015 was one of the hottest growing seasons on record, Oldfield Estate is situated high above sea level in ancient soils and this allows for cooler temperatures on hotter days. For this reason the fruit did not show signs of heat damage or over ripeness. Intentionally, fruit for this wine was hung heavy to get through the hotter periods and then cropped down to 4.5 tons per acre once we rolled into the cooler part of September.