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2018 ALPINE ROSÉ OF PINOT NOIR

TASTING NOTES:	One of the palest, most subtle, and yet most elegant rosés produced in the Pacific Northwest. Light salmon in color, this vibrant wine presents notes white peach, tart cherry, and under-ripe strawberries with a cleansing minerality and a long, refined finish.
APPELLATION:	Columbia Gorge AVA
HARVEST:	September 5 & 13
MATURATION:	This 100% Pinot Noir Rosé was gently whole cluster pressed, barrel fermented and briefly aged on lees in neutral oak.
PRODUCTION:	160 cases
ALCOHOL:	13.4%
BOTTLE PRICE:	\$28

Alpine Pinot Noir

Farmed at two vineyards situated at 1,400 - 1,800 feet in the Cascade Mountain Range, at the boundaries of cool climate winegrowing, this Rosé captures the fresh, alpine conditions unique to the Columbia Gorge. The high elevation nature of the Atavus and Oak Ridge Vineyards present conditions conducive to a clear expression of time and place. Unaffected by the Missoula Floods to reveal prehistoric, volcanic soils, the south-facing slopes coax maximum warmth possible from these sites, while cool nights ensure a thread of precision and levity. Having stood the test of the time, these historic vineyards weave a compelling narrative about cool climate viticulture in Washington state.

Our Philosophy

As a grower and wine producer, our primary goal is to produce fruit of individuality that reflects the place in which it is grown. We believe this is best achieved by eschewing conventional farming approaches that depend on the use of synthetic herbicides and fungicides. Our vineyards and orchards are regeneratively farmed using organic and biodynamic methods that encourage life and health.

In the cellar, we work methodically to minimize fingerprints on the wines such as oxygen, heavy oak, and the effects of filtering. Through deliberate handling we strive to capture the essence of each of the vineyards that we farm, creating a window into the site's soil, microclimate and culture.