

Cliff Creek Cellars

2017 Cabernet Franc Rosé

Tasting Notes:

Our 2017 Dry Rosé beckons you to pop the cork with it's peachy-pink glow. Your senses will be aroused by the aroma of uncut melon, a hint of golden beet and a floral essence as light as a peony. This wine presents a solid vein of acid from start to finish and the mouthfeel is luxurious. Sip by sip, bright notes of apricot and white peach waltz together leaving your taste buds wanting more.

Vineyard Designation: Sams Valley Vineyard

Vineyard Notes:

2016 was an early year and we cropped the Cabernet Franc high for the specific reason to produce Rosé from this area of the block. A year with very little frost allowed the fruit to come in early and fully ripe for rose.

Production Notes:

120 Cases

Pairings:

Great pairing for profiteroles and a beautiful Oregon Crab salad
Want to take to the grill, try grilled summer squash with a dollop of goat cheese foam

Harvest Date: October 2017

Bottling Date: February 2018

Residual Sugar: 0.0

Alcohol: 12.9%

Size: 750 ml