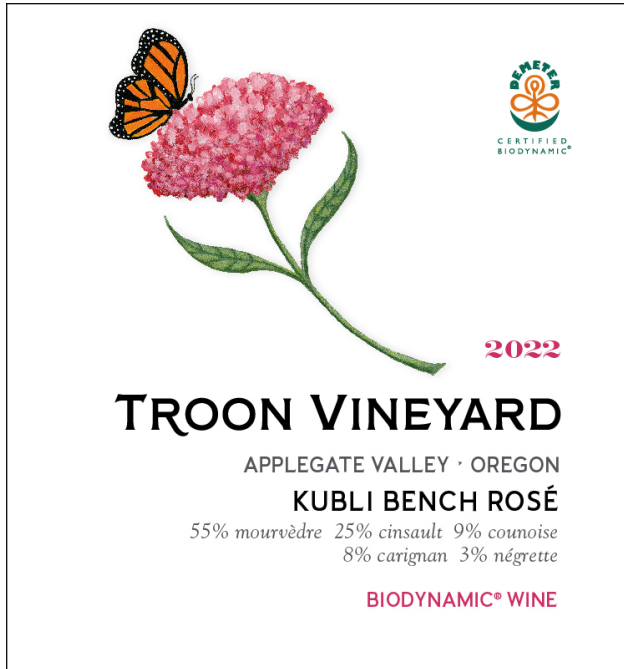


TROON VINEYARD



2022 Kubli Bench Rosé



Our new estate bottled 2022 Kubli Bench Rosé is a wine we have been waiting to make for years as all the grapes used for this wine are from our newly planted vineyards. We have patiently tended these vines waiting for their crop, which we harvested last vintage. As with all of our wines, this Rosé is a wine of intention as these are classic rosé varieties in their original home in Southern France and we farmed them to be ideal for rosé. The wine is lively and fresh, with lower alcohol and a delicate pink hue.

Nate Wall's Winemaker Notes

The five components for the 2022 Kubli Bench Rosé - mourvèdre, cinsault, counoise, carignan, and negrette - were selected from our younger vines, and were grown and harvested with the intention to make this rosé. The mourvèdre adds body and fruit complemented by intriguing herbal

characteristics. Cinsault adds bright red fruits, counoise adds acidity, and carignan adds spiciness. Thus we are able to bottle this wine with just the slightest spritz of bubbles, unfiltered and unfiltered.

The grapes were all picked at lower sugars and higher acidity than would have been the case for a red wine. Following harvest, the grapes were gently whole-cluster pressed to minimize color extraction and maintain aromatics and acidity. After settling for 24 hours, the juice was racked to neutral barrels for fermentation. Both primary alcoholic and secondary malolactic fermentations were native and were completed in barrels over a roughly 6-month period. The wines stayed on their primary lees right up until they were blended in a stainless steel tank for bottling when a small amount of SO₂ was added. Like all Troon Vineyard wines, the Kubli Bench Rosé is bottled unfiltered and unfiltered.

On the label: a monarch butterfly and milkweed by Oregon artist Janet Ekholm. We plant significant quantities of milkweed in our pollinator habitats to help rebuild monarch populations in Southern Oregon.

