

OROFINO

POZZA VINEYARD
CABERNET FRANC ROSÉ 2025



THE VINEYARD

THIS ROSÉ FROM OROFINO IS A FINE EXAMPLE OF CAREFUL SITE SELECTION AND THE DIVERSITY OF THE SIMILKAMEEN APPELLATION. THE POZZA VINEYARD IS LIKE NO OTHER SITE IN THE VALLEY. IT IS SITUATED ON A BIG SLOPE AT HIGH ELEVATION WITH A NORTHERLY ASPECT TUCKED AROUND A MOUNTAIN JUST OFF OF HIGHWAY 3A IN THE OLALLA GAP. IT IS HIDDEN FROM MORNING SUN AND IS ONE OF THE COOLEST SITES AROUND, YET SURROUNDED BY TRUE DESERT CONDITIONS. THIS ALLOWS FOR LONG HANG TIMES FOR MATURE PHENOLICS AND SLOW SUGARS ACCUMULATIONS. SOILS ARE TYPICAL SANDY LOAM OVER GRAVEL AND ROUND RIVER ROCKS.

THE VINTAGE

2025 WAS A VERY GOOD GROWING SEASON IN THE SIMILKAMEEN VALLEY. IT WAS CONSISTENT AND VERY NICE TO SEE THE VINES BOUNCE BACK FROM 2 DIFFICULT VINTAGES. QUALITY WAS GOOD AND MOST VARIETALS PRODUCED AVERAGE YIELDS. THE SEASON WAS ALSO MARKED BY SEPTEMBER HEAT AND HARVEST DECISIONS HAD TO BE MADE QUICK TO RETAIN FRESHNESS AND REASONABLE SUGAR LEVELS.. GOOD FARMING RESULTED IN HIGH AROMATICS AND LOVELY RIPE TANNINS.

WINEMAKING NOTES

THIS SMALL BLOCK OF CABERNET FRANC WAS PICKED SOLELY FOR THE PURPOSE OF MAKING A ROSÉ. DE-STEMMED AND LIGHTLY CRUSHED, THEN LEFT FOR A SHORT PERIOD OF TIME ON THE SKINS BEFORE BEING PRESSED OFF. THE WINE WAS FERMENTED AT COOL TEMPERATURES TO HELP PRESERVE THE DELICATE AROMATICS. AFTER FERMENTING UNTIL DRY, THE WINE WAS FILTERED AND BOTTLED. NO FINING ADDITIVES WERE USED.

TECHNICAL STUFF

TA: 6.5G/L. PH: 3.34 RS: 3.2G/L ALC: 13.3%

TASTING NOTES

POURING A PRETTY SHADE OF PINK, THIS STYLISH, DRY ROSÉ DISPLAYS CLASSIC BRIGHT RED FRUITS AND HIGH CITRUS TONES WITH A HINT OF JALAPEÑO PEPPER, SAGE AND CRUSHED ROCK. IT IS A TERRIFIC FOOD WINE THAT BEGS TO BE ADDED TO A PICNIC BASKET.