

Shovel Blanc

Shovel Blanc is a premium still rosé created by Winemaker Kristin Cardwell Hunter. Inspired by the blended rosés of Champagne, Kristin and her team source Chardonnay, Meunier, and Pinot Noir from distinct vineyard sites across the Willamette Valley all ideal for growing high-acid, vibrant wines. Each lot is strategically farmed, harvested and vinified to create a spectrum of base wines to be masterfully blended into one signature *Cuvée Rosé* that is Shovel Blanc.

Shovel Blanc Rosé, Willamette Valley, OR 2022



Varietal Blend:	68.7% Chardonnay 18.0% Meunier 13.3% Pinot Noir
Sources:	6 Distinct Sites Across the Willamette Valley
Harvest:	September 17 to October 09, 2022
Vinification:	Barrel Fermented in Neutral French Oak; 42% Aged in Stainless Steel
Assemblage:	February 22, 2023
Bottled:	March 29, 2023
Dosage:	0%
pH:	3.26
Total Acidity:	5.8 g/L
Alcohol:	12.69%

In 2022, the Chardonnay was sourced from three sites: Ladd Hill in Chehalem Mountains; Grey State in Yamhill-Carlton; and Summit Vineyard in Eola-Amity Hills. Ladd Hill, providing a large percentage of the Chardonnay, was harvested with three separate picks to provide a spectrum of ripeness. All of the Chardonnay underwent a gentle pigeage before being whole cluster pressed straight into neutral oak barrels. During fermentation, *bâtonnage* was done twice weekly to build up texture and body.

Meunier, from the Summit Vineyard, was a welcome addition to the *cuvée* in 2022. Following a gentle pigeage, the Meunier was left on its skins for 30 hours of cold maceration in order to achieve the perfect hue.

The Thoma Vineyard and the Holstein Vineyard, both in the Dundee Hills, provided the Pinot Noir for the 2022 *cuvée*. The grapes from Thoma were harvested early and immediately pressed clear. The Pinot Noir 777 from Holstein was vinified into red wine providing color and phenolic complexity to the final blend.