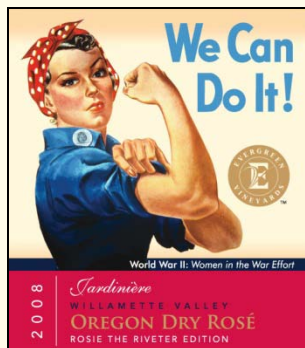




2008 Dry Rosé, Rosie the Riveter Edition Willamette Valley, Oregon



FOOD PAIRINGS

- o Spinach Dip
- o Grilled Chicken
- o Lobster
- o Corned Beef

TECHNICAL DATA

Appellation.	Willamette Valley
Alcohol.....	13.0%
PH.....	3.35
Residual Sugar.....	0.641%
Composition.....	17% Pinot Noir 83% Chardonnay
Fermentation	Stainless Steel
Volume.....	750 mL
Release date.....	July 2009
Production.....	350 cs

VINTAGE

The 2008 growing season in the North Willamette Valley started off slow. An unusually cool spring delayed reawakening of dormant vines, setting the growing season behind schedule. With help of a beautiful Indian summer, vines were back on course for an uncommonly late harvest providing balanced acidity, moderate alcohol, great color and beautiful fruit.

VINEYARD

The Jardinière Rosé was sourced from our Spruce Goose Vineyard, located in front of the Evergreen Aviation Museum, home of the Spruce Goose in the North Willamette Valley. Under the viticultural expertise of Laurent Montalieu this flat land vineyard has been coaxed to produce an array of award winning wines.

ABOUT OUR WINERY

In 1989 we started our foray into the wine industry with the purchase of a Pinot Noir vineyard and since then have been planting Pinot Noir, Pinot Gris, Chardonnay and Riesling grapes in the lush, fertile land of the Willamette Valley, Oregon's internationally renowned wine country.

Our label is dedicated to the Spruce Goose - Howard Hughes famous flying boat for its innovation and the dreams that inspired the planes creation, at Evergreen we put the same innovation into the creation of our wines.

Evergreen Vineyards family of award winning wines are available internationally in fine retailers, restaurants, markets and in our tasting rooms, located inside the Evergreen Aviation and Space Museum.