



CELLAR SELECTS

2027

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The Rosé Report

OREGON'S MOST COMPELLING ROSÉS FOR EVERY SUMMER OCCASION



Abacela 2025 Grenache Rosé, Umpqua Valley

Slate and red cherry open over rose petal and ripe Hood strawberry on the nose. In the glass, raspberry and cherry lead into lemon zest, with vivacious acidity and an exuberant, fruit-forward mark. **\$20**

68 WINES EVALUATED



Schmidt Family Vineyards Wilder Rosé, Applegate Valley
Gravel dust and pink grapefruit meet lychee and red cherry on the nose. Light and breezy on the tongue, with pink grapefruit, raspberry and a whisper of unripe strawberry. Well-balanced and refreshing. **\$23**

Dominio IV 2025 No. 68 Inverness, Coyote the Trickster, Oregon (80% Viognier, 20% Syrah)

Playful and aromatic, with red hot candy, violets and jasmine over a mineral backbone. Tart cherry, raspberry and rhubarb carry through on the flavor, building to a spicy cinnamon finale with a lingering raspberry sorbet richness. **\$28**

Puffin Brand 2025 Rosé of Pinot Noir, Willamette Valley
Highly aromatic, with graphite, cranberry, grilled lemon and blood orange over a ruby red grapefruit foundation. Broad and energetic in the glass, with tangy ruby red grapefruit, lemon and blood orange giving way to sweet cherry. Vibrant acidity keeps it lively. **\$26**

Del Rio Vineyard Estate 2025 Grenache Rosé, Rogue Valley
Summer in a glass—strawberry and Bing cherry open alongside petrichor and a bouquet of summer flowers. The flavors are generous and rounded, with strawberry, pink grapefruit and hibiscus framing a rhubarb thread through the mid-palate. A quintessential warm-weather pour. **\$21**

Corallary Wines 2022 Cuvée One Rosé Extra Brut, Willamette Valley
Brioche, slate, plus strawberries and cream set an elegant tone on the nose. Fine bubbles deliver Ravier cherry and lime zest across an expressive, radiant frame, finishing with a hint of pie crust that adds complexity and depth. A serious sparkling rosé. **\$40**

Cória Estates 2025 Rosé of Pinot Noir, Willamette Valley
Gravel dust, wild cherry and cedar make for a quietly complex nose. Cherry pie compote, cran-raspberry and sandalwood develop in the glass, with a kiss of sweetness on the mid-palate before a memorable, focused ending. **\$28**

Wineries: Want to see your brand on this page? Submit your wines to OWP no fee. For details, email Michele Francisco at michele@oregonwinepress.com.

HOW TO SUBMIT WINE

ELIGIBLE SUBMISSIONS

Wine must be: **1)** produced by an Oregon winery (wineries from Washington side of Columbia Gorge AVA or Washington side of Walla Walla Valley AVA also allowed); and **2)** currently available to consumers.

SUBMISSION PROCESS

For each variety or type, **please send one submission (two bottles)** per brand.* If more than one vintage is available, please send current release only. Include **retail price and contact information**. **During months with multiple varieties, please do not send more than four varieties/types per tasting.** Acceptable submission example: 2 bottles of one Pinot Blanc, 2 bottles of one White Pinot, 2 bottles of one Vermentino and 2 bottles of one White Blend.

*Applies to wineries submitting more than one brand.

DROP OFF/SHIPPING ADDRESS

Oregon Lithoprint
Attention: Cellar Selects OWP
1315 N.E. Miller Street
McMinnville, OR 97128
(Monday-Friday 8 a.m. — 5 p.m.,
Drop off, UPS or FedEx only)

EVALUATION PROCEDURES

1) Submitted wine must be received by specific deadlines (see to the right) to be eligible for tasting. **2)** Submitted wines will be tasted, but some wines may be held and combined with others of the same type for future tasting. **3)** No negative reviews published. Feature column limited only to "Recommended Wines." **4)** Evaluations are conducted by an expert-led tasting panel using a double-blind method of selection.



Sign up for Cellar Selects Emails

FEB

Syrah, Trousseau, Maréchal Foch, Tannat, Cunoise, Mondeuse, Cinsault, Petite Sirah, other non-Bordeaux French red varieties and blends.* (+SPK)
SUBMISSIONS DUE: NOVEMBER 10 (TUESDAY)

MAR

Tempranillo, Grenache, Sangiovese, Baco Noir, Dolcetto, Nebbiolo, Mourvèdre, Barbera, Mencia, Lagrein, Blaufränkisch, Zweigelt, Carignane, other non-Bordeaux red varieties and blends from countries other than France.* (+SPK)
SUBMISSIONS DUE: DECEMBER 8 (TUESDAY)

APR

Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot, Carménère, other Bordeaux varieties and blends.** (+SPK)
SUBMISSIONS DUE: JANUARY 12 (TUESDAY)

MAY

Pinot Noir, Pinot Meunier, Gamay Noir (+SPK)
SUBMISSIONS DUE: FEBRUARY 16 (TUESDAY)

JUN

Rhône- and Loire-style whites and blends: Melon de Bourgogne, Viognier, Chenin Blanc, Marsanne, Roussanne, Sauvignon Blanc, Picpoul, Muscat, Grenache Blanc, Chasselas (+SPK)
SUBMISSIONS DUE: MARCH 16 (TUESDAY)

JUL

Rosé (+SPK)
SUBMISSIONS DUE: APRIL 13 (TUESDAY)

AUG

Riesling, Gewürztraminer, Grüner Veltliner, Müller-Thurgau, Sylvaner, Ehrenfelser, Kerner (+SPK)
SUBMISSIONS DUE: MAY 11 (TUESDAY)

SEP

Pinot Gris (including skin-contact), Pinot Blanc, White Pinot Noir, Auxerrois, Albariño, Aligoté, Vermentino, Arneis, Sémillon, other whites and blends *** (+SPK)
SUBMISSIONS DUE: JUNE 15 (TUESDAY)

OCT

Chardonnay (+SPK)
SUBMISSIONS DUE: JULY 13 (TUESDAY)

NOV

Pinot Noir, Pinot Meunier, Gamay Noir
SUBMISSIONS DUE: AUGUST 17 (TUESDAY)

DEC

Sparkling, Dessert/Port-style, Fruit wines
SUBMISSIONS DUE: SEPTEMBER 14 (TUESDAY)

JANUARY: NO CELLAR SELECTS IN THIS ISSUE

(+SPK) Varietal-specific sparkling wine accepted.
*Blend must be at least 75% listed varietals.
**Blend must be at least 75% Bordeaux varietals.
***Excludes wines tasted in previous months.

QUESTIONS? Contact OWP Editor Michele Francisco
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