

# 2024 WILLAMETTE VALLEY ROSÉ

SRP: \$28

JUICY CITRUS
WHITE TEA
STRAWBERRY

## **APPELLATION**

Willamette Valley, Oregon

#### VINEYARD COMPOSITION

This fruit was selected from a variety of unique clones and blocks across the Willamette Valley, representing the best of cool-climate Pinot Noir for rosé.

# VARIETAL COMPOSITION

100% Pinot Noir

#### ÉLEVAGE

After harvest, the juice for this wine rested on the skins for just a few hours to give it a delicate pink color and bright fruit character. It was fermented cold in stainless steel tanks, aging on light lees for 3 months prior to blending and bottling.

# HARVEST ALCOHOL

September 2024 12.5%

# BOTTLING pH January 2025 3.25



### TASTING NOTES FROM THE WINEMAKER

A cornerstone of our production for 20 years running, this wine consistently delivers juicy, citrus-driven fruit, brilliant acidity, and subtle minterality. The 2024 vintage was no exception: orange peel and zesty pomelo leap from the glass, with flirtatious notes of ripe strawberry and wet stone. An electric vibrancy buzzes across the palate as the wine fades into notes of lime zest and white tea. Drink now through 2026.

### VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.













