



TASTING NOTES

Dry and refreshing, this wine opens with vibrant aromatics of watermelon, strawberry, cranberry and guava. The palate is juicy displaying the spectrum of red fruits, kiwi and honeysuckle flavors and remains lively, bright and balanced throughout the sip.

Peak drinkability 2021 - 2023.

TECHNICAL DATA

Grape Type: Pinot noir, Clone 114, 115, 667, 777, Pommard and Wädenswil

Appellation: Willamette Valley

Soil Type: Willamette Valley soils including Jory and Nekia (iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

Harvest Date: Sept. 22 – Oct. 2, 2020

Harvest Statistics

Brix: 21° – 22.8°

Titrateable acidity: 6.80- 9.64 g/L

pH: 3.08

Finished Wine Statistics

Alcohol: 13.2%

Titrateable acidity: 8.4

pH: 3.24

Fermentation: Saignee (Juice pulled out of Whole Cluster fermentation in stainless steel tanks)

Bottling Date: December 2020, January 2021 & April 2021

VINTAGE FACTS 2020

Harvest started on September 10th with a pick of Pinot Noir for our sparkling wine programs. It was then paused for 10 days due to poor air quality from the regional wildfires. During this time, the thick layer of smoke reduced the daytime temperatures down into the 60s, with the grapes benefitting from this extended hang time accumulating flavors without sugar development.

Once the air quality improved, our winemaking team quickly got to work assessing the smoke impact by performing 42 micro-fermentations. These test fermentations showed overwhelmingly that the grapes from our six estate vineyards and partnering sites were largely unaffected from the smoke. Only three of the 42 fermentations showed elevated sensory levels. We continue to monitor and are ready with the skillset and tools we learned through our Oregon Solidarity experience if needed.

We resumed harvesting on September 24th and completed our picks on October 19th. The quality of the crop looked exceptional not only from that extended hang time to develop more flavor without sugar ripeness, but also because of the historically-low yields with some blocks producing only 50% compared to their average. The berries are also very small, meaning more skin to juice ratio, which can build strong color, aromas and concentration in the wines. We also had a dry and warm season without any heat spikes to stress the grapes. These factors are indicators of a high quality vintage.

Christine Clair

Winery Director, Willamette Valley Vineyards

WINEMAKING NOTES

Our Whole Cluster Rosé is hand harvested in the early morning and gently placed into a chilled tank. The soft gravity pressing created only by the weight of the clusters themselves, breaks open the berry skins and releases delicate free-run Pinot Noir juice.

Initially, the color of the juice is a pale pastel pink, but after 24 hours of skin contact, the beautiful rose-hued pink juice is pulled from the tank. The remaining whole clusters are left behind in the vessel to ferment and become our Whole Cluster Pinot Noir. That pink juice is fermented cold in stainless steel tanks using yeasts which preserve and accentuate the delicate aromas.

The wine is then split into three tanks and 1/3 of the wine is kept on its yeast lees to promote a soft mouthfeel. The remaining 2/3 is racked off its yeast lees to provide balance. We bottle this Whole Cluster Rosé of Pinot Noir early in the year to preserve the fresh characteristics.

FOOD & SERVING SUGGESTIONS

Enjoy with complex, spicy and herbal dishes that highlight fresh ingredients like Indian and Thai stir-fry dishes. Also pairs well with seafood like a nicoise salad, seared ahi tuna, shellfish and salmon. Great as an aperitif or with crudite, cheese and charcuterie boards.



WillametteValleyVineyards.com

8800 Enchanted Way SE · Turner, OR 97392 · 503-588-9463 · info@wvv.com

Jim Bernau, Founder/Winegrower