

**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

**Clones:** 114, 115, 667, 777, Pomard 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:** 21.0° – 22.8°

**Titrateable acidity:** 7.18 – 8.91 g/L

**pH:** 3.08

**Finished Wine Statistics**

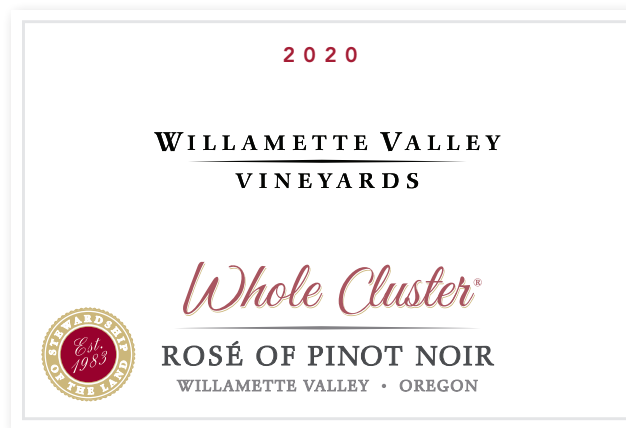
**Alcohol:** 13.2%

**Titrateable acidity:** 8.4

**pH:** 3.18

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

**Bottling Date:** December 2020, January 2021 & April 2021

**VINTAGE FACTS 2020**

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, the daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

**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](http://WillametteValleyVineyards.com)

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