

# 2022 ROSÉ OF PINOT NOIR *Whole Cluster*



## VINTAGE FACTS 2022

Following a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. In Oregon, the winter was the eighth warmest on record. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with certain areas experiencing a record-breaking stretch of eight days over 95 degrees in late July, but very little heat stress.

The 2022 growing season in the Pacific Northwest from April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. When bloom finally arrived, it did so during a moderate heat spike but under mostly clear skies, resulting in a great fruit set and ultimately very large clusters. As a result, fruit thinning was very important. The lack of growth that we had during the cool April delayed ripening and a late harvest period.

Harvest occurred in glorious conditions. A run of days with temperatures above 80 degrees in early October was welcome. Thankfully, the clear weather held and allowed the grapes to improve flavor and quality. Willamette Valley Vineyards' harvest concluded on October 31st. The Pinot Noir yields were especially fruitful with great potential. It was the largest harvest to date for Willamette Valley Vineyards with over 2,000 tons harvested off our estate vineyards.

*Courtesy of Gregory V. Jones, CEO, Abacela Vineyards and Winery.*

## WINEMAKING NOTES

Our Whole Cluster Rosé is hand harvested in the early morning. About half of the grapes go directly to press for whole-berry pressing and the remaining amount is 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 was racked off its yeast lees immediately post-fermentation to maintain fresh, fruity, floral characteristics. We bottle this Whole Cluster Rosé of Pinot Noir early in the year to preserve the fresh characteristics.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 777, Pommard and Wädenswil

**Appellation:** Willamette Valley

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

**Harvest Date:** Sept. 26 – Oct. 10, 2022

### Harvest Statistics

- **Brix:** 20.9°
- **Titrateable Acidity:** 8.29 g/L
- **pH:** 3.22

### Finished Wine Statistics

- **Alcohol:** 12.1%
- **Titrateable Acidity:** 7.578 g/L
- **pH:** 3.28
- **Sulfate Level:** low

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

**Bottling Date:** March 22 – 29, 2023

## TASTING NOTES

Tones of blush and pink shine with juicy aromatics include pomegranate, strawberry and hints of rose petal. Seamless flavors of Ruby Red grapefruit, watermelon and citrus on the palate with natural acidity and tannin. The wine is fruit forward and has a round mouthfeel for a rosé-style production.

**Peak Drinkability:** 2023 – 2026

## FOOD PAIRINGS

This wine pairs well with savory or spicy dishes including sashimi, curried chicken salad and other pairings with harissa sauce, cherry tomato and zucchini pizza.

