

# 2023 ROSÉ OF PINOT NOIR *Whole Cluster*

## VINTAGE FACTS 2023

2023 in the Willamette Valley began with a very cold, dry winter followed by a short, wet spring. The cooler weather led to a late bud break around April 27th through May 1st, two to three weeks behind average. It quickly warmed up and accelerated the time between bud break and bloom. Similar to the 2011 vintage, bud break was short, with flowering happening in a single week. A hailstorm during the flowering period led to lower yields for the 2023 vintage. Lower yielding vintages tend to produce wines that are very concentrated in color, tannins and body.

The summer was ideal with temperatures staying around 80 degrees. A heatwave from August 13th - 16th reached temperatures over 100 degrees in certain areas and quickly broke. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest.

With a record yield from our estate vineyards in 2022, the 2023 harvest reflected the typical vineyard cycle of a lower yield after a high yield. Picking began around the first week of September and finished in late October. Temperatures stayed ideal until the last week of September when rain arrived. Growers either worked through the rain to finish their harvest or paused until it passed the following week. Intermittent rain followed throughout the rest of the harvest. Willamette Valley Vineyards brought in 90 percent of its grapes by this period. Although it was a challenging vintage with lower yields, winemakers are excited about how this unique vintage will display.

## 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, a 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:** 114, 115, 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. 1 – Oct. 8, 2023

### Harvest Statistics

- **Brix:** 22.0°
- **Titrateable Acidity:** 6.889 g/L
- **pH:** 3.48

### Finished Wine Statistics

- **Alcohol:** 12.9%
- **Titrateable Acidity:** 7.332 g/L
- **pH:** 3.47
- **Sulfate Level:** low

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

**Bottling Date:** March 5, 2024

## TASTING NOTES

Medium pink in color, the nose offers fragrant and bright aromas of ripe cherries, blood orange, hibiscus flowers, and crushed herbs, lending to a fruity and refreshing Rosé. The palate is dry to off-dry, and the alcohol and body are balanced. Flavors of fresh-cut watermelon, cherry blossoms and ripe strawberries gather on the palate. Refreshing acidity creates an energetic finish that carries long beyond the sip.

**Peak Drinkability:** 2024 – 2026

## FOOD PAIRINGS

This Rosé is best served with fresh spring and summer ingredients. Enjoy it with a summer strawberry salad, Gouda cheese board, grilled pork loin or lemon herb salmon.

