2025 ROSÉ OF PINOT NOIR *Whole Cluster*



VINTAGE FACTS 2025

The 2025 growing season in the Willamette Valley was defined by warm, steady conditions and less-than-average precipitation. Following a relatively dry winter, the early start to the season began with bud break occurring on April 26th and continued for two weeks throughout our estate vineyards. Flowering took place from late May through early June and a lighter fruit set resulted in smaller berries with excellent concentration and depth.

Growing degree days tracked approximately 12% above the 1991-2020 average, making 2025 one of the warmer seasons on record. A couple of early-season 100-degree days had little impact on the fruit, while consistent warmth through August accelerated maturity without causing heat stress. Sugars accumulated rapidly, but intermittent rain allowed our vineyard stewards to wait and pick at peak maturity.

Following our early picks for sparkling wine, harvest kicked off on September 10th with Pinot Noir. Harvest timing and conditions were similar to 2023, though yields were lighter. With a greater focus on estate fruit, our winemakers were able to give additional attention to both the vineyard and cellar.

Harvest concluded under favorable conditions, with fruit showing vibrant color, concentrated flavors and natural balance. The 2025 vintage will reflect an expressive fruit-forward intensity and structure from the smaller berries and warm, steady growing season.

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.

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2025

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 114, 115, 667, 777, Pommard and Swan

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: September 13 – 22, 2025

Harvest Statistics
- **Brix:** 23.0°
- **Titratable Acidity:** 6.53 g/L
- **pH:** 3.31

Finished Wine Statistics
- **Alcohol:** 13.0%
- **Titratable Acidity:** 6.27 g/L
- **pH:** 3.31
- **Sulfate Level:** low

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

Bottling Date: June 2026

TASTING NOTES

Bright pink in color, the nose offers tropical aromas of honeysuckle, guava and grapefruit. The palate is juicy and tart with flavors of strawberry, lime, lychee and cherry blossom. A crisp and clean finish refreshes the palate and invites another sip.

Peak Drinkability: 2026 – 2028

FOOD PAIRINGS

This Rosé is best with light, fresh appetizers and seafood dishes, including ceviche, sushi and strawberry-chèvre salad.

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