

THE WINE

Not a front porch Rosé limited to summer enjoyment, our objective was to deliver a year-round Rose showcasing the amazing fruit from a world-class vineyard. We chose Pinot noir Clone 777 which is tailor-made for an exceptional midpalate feel but also a long finish. Four days of skin contact before pressing not only delivers a candy watermelon hue that impresses in the glass but also a structure rarely found in a Rosé.

JOHNSON RIDGE VINEYARD

The Johnson Ridge Vineyard is in the Eola-Amity Hills AVA in the Willamette Valley. It is a warmer site with elevations ranging from 450 to 600 feet above sea level, with a south facing aspect. Johnson Ridge consistently delivers amazing Pinot noir clones 777 and Pommard.

VINTAGE

With the exception of record heat very early in the growing season, 2021 was an idyllic growing season throughout the Willamette Valley. The warmth and minimal-to-no precipitation led to a fantastic balance of acidity and exceptional, concentrated flavor.

WINEMAKER'S COMMENTS

The fruit was harvested on September 22nd at 23.7 Brix, de-stemmed, cold-soaked for four days, then pressed directly to a stainless steel tank for fermentation, which took approximately 30 days to complete. The wine was aged in tank until it was bottled in March 2022.

TASTING NOTES

Flavors of Rainier cherry, bright watermelon, and papaya unite with a perfumed bouquet of rose petals on the palate. Lively and balanced acidity delivers a mouth-watering finish.



TECHNICAL DATA

Composition	100% Pinot Noir Clone 777
Aging	4 Months 100% Stainless Steel
pH	3.46
Titrateable Acidity	5.4 g/L
Alcohol	14%
Bottling Date	March 2022
Release Date	April 2022
Bottle Production	804