

THE WINE

Once again, this year-round Rosé showcases amazing fruit from a world-class vineyard. We continue to choose Pinot noir Clone 777 which delivers an exceptional mid-palate feel but also a long finish. Four days of skin contact before pressing creates a dazzling visual and delivers fantastic 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

2022 started out interesting, with bud break on April 25th followed by a sustained frost event throughout the Willamette Valley. Early predictions estimated a 10% to 50% crop loss throughout the valley but thankfully at our estate vineyard, and in the Eola-Amity Hills AVA vineyards, we were barely impacted. Bloom was July 11th and thanks to fantastic weather, we had a solid fruit set. The summer was dry but cooler than past years, but late August, September and the first half of October were all unusually warm and dry, which presented a great opportunity for longer hang time. With the threat of rain beginning on October 22nd, we quickly harvested the week prior, with grapes fully processed by the time the rain arrived.

WINEMAKER'S COMMENTS

The fruit was harvested on October 17th at 23.4 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 February 2023.

Suggested Retail: \$28



TECHNICAL DATA

Composition	100% Pinot Noir Clone 777
Aging	4 Months 100% Stainless Steel
pH	3.34
Titrateable Acidity	6.3 g/L
Alcohol	14.5%
Bottling Date	February 2023
Release Date	April 2023
Bottle Production	1,092