

## 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 25<sup>th</sup> 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 11<sup>th</sup> 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 22<sup>nd</sup>, 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 17<sup>th</sup> 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.

## TASTING NOTES

Sophisticated to both the eye and the palate, this wine shines with overflowing layers of Rainer cherry, tangerine laced citrus and rose petals. The beautiful candy watermelon hue hints at the extra body and structure felt in the mouth, making it the perfect pour for any season of the year.



## TECHNICAL DATA

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