

## THE WINE

This Rosé of Pinot noir is once again a shining example of an “all seasons” Rosé with its incredible color, structure, and intensity of flavor. We continue to use Pinot noir clone 777 because of its exceptional aromatics and mid-palate feel. We are ecstatic with the result because of the exceptional fruit sourced from the Roshni Vineyard in the McMinnville AVA and we hope you will be too.

## ROSHNI VINEYARD

Roshni Vineyard is in the McMinnville AVA in Oregon’s Willamette Valley, which happens to be the vineyard closest to historic downtown McMinnville. Planted in 1993 and self-rooted, this south-facing vineyard’s Clone 777 vines were planted at approximately 300 feet in elevation. The vineyard is a LIVE-certified warmer site that benefits from its location in the rain shadow of the Coastal Range.

## VINTAGE

The 2023 vintage started slowly with a cool, wet spring, resulting in a slight delay to bud break. Following that brief delay, the remainder of the growing season was characterized as warm and dry with one brief temperature spike. Despite predictions of a delayed harvest, the fruit ripened and arrived in the winery on time and immediately demonstrated incredible potential for another outstanding vintage.

## WINEMAKER’S COMMENTS

The fruit was harvested on September 17th, 2023, hand-sorted, de-stemmed and put in a cold soak to extract its brilliant color for three and a half days. It was then pressed directly into a stainless-steel tank for fermentation and aged in stainless steel for five months to develop its floral aromas and tropical flavor.

## TASTING NOTES

With a pronounced pink intensity, this Rosé captures the stone fruit aroma of apricot and tropical aromas of mango and passion fruit. On the palate this wine offers a refreshing balance of structure and flavors of mango, sweet tart candy and elderflower. The finish is round and long with fruit flavor persistent throughout the finish.



## TECHNICAL DATA

<b>Composition</b>	100% Pinot Noir Clone 777
<b>Aging</b>	5 Months 100% Stainless Steel
<b>pH</b>	3.40
<b>Titrateable Acidity</b>	6.4 g/L
<b>Alcohol</b>	14.2%
<b>Bottling Date</b>	March 20, 2024
<b>Release Date</b>	April 8, 2024
<b>Bottle Production</b>	1,668