

2021 ROSÉ OF PINOT NOIR *Whole Cluster*



VINTAGE FACTS 2021

A relatively cold winter was followed by a short, dry spring in 2021. An early bloom and rain set a below average yield for the 2021 vintage. The summer was warm with an unprecedented record-breaking heatwave from June 26th - 28th reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set it. The berries on the vine were pre-veraison during the heatwave and were able to handle the extra heat. Rain in June and intermittently into the beginning of harvest saved the vines from heat stress. The ground stayed wet, so the vines didn't suffer drought stress, remaining healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine to allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and in balance with the sugar levels. Slightly below-average yields and no disease pressure this season made this a high-quality vintage.

WINEMAKING NOTES

Our Whole Cluster Rosé is hand harvested in the early morning and 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, the 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.

TECHNICAL DATA

Grape Type: Pinot Noir

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

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 12 – 22, 2021

Harvest Statistics

- **Brix:** 22.7° – 23.2°
- **Titrateable Acidity:** 6.37 g/L
- **pH:** 3.25

Finished Wine Statistics

- **Alcohol:** 13.2%
- **Titrateable Acidity:** 8.27 g/L
- **pH:** 3.15
- **Sulfate Level:** low

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

Bottling Date: December 7 – 14, 2021

TASTING NOTES

Vibrant pink in color, the wine opens with fruit-forward aromas of ruby red grapefruit, guava and orange and continues with a juicy, lush palate offering flavors of strawberries and raspberries accented by notes of spring including florals and fresh herbs. A crisp and clean finish refreshes the palate and invites another sip.

Peak Drinkability: 2022 – 2024

FOOD PAIRINGS

Perfect for pairing with appetizers like antipasto and charcuterie platters or at the start of the meal with fresh, seasonal salads, can also be enjoyed with light entrees like Dungeness cake cakes, shrimp Pad Thai and roasted poultry.

