

# 2022 PINOT NOIR ROSÉ

WILLAMETTE VALLEY  
OREGON



Our rosé is made with a 'rosé intentional' mindset. What exactly does the mean? To start, the 777 clone is grown and harvested with the sole intention of becoming rosé; handpicking early in the season to keep the wine fresh and bright is a prime example of this focus. In the winery, the fruit is destemmed, chilled and given extended 'skin-contact,' a step that imparts flavor, color, and aromatic intensity to the juice. After the maceration period, the fruit is gently pressed, yielding a structurally textured and vibrantly colored juice. From there, the juice is moved to French oak barrels where it undergoes fermentation and aging on lees to add complexity. We have been making our rosé in this fashion since our inception and we hope you enjoy our efforts!

## VINTAGE

The 2022 vintage was a rollercoaster of a season. The season began with a frost event that affected many parts of the Willamette Valley. Our Estate was spared on account of our later than average budburst date, but most feared the loss of their entire crop. Ample spring rains followed and contributed to bountiful yields across the Valley. We were then graced with one of the longest seasons in over a decade, one that lasted well into October with sunshine and 80F days. It was an astonishing vintage and a winemaker's dream.

## TASTING NOTES

Pale watermelon red in color. The nose shows aromas of rosewater, ripe white peach, strawberry, and guava. There is also an undercurrent of chalk, cream, and minerality that add complexity. The palate entry is round and generous, with a fresh snap of acidity on the finish.

- Rachel Rose, Winemaker. Spring 2023.



## VINEYARDS

100% Pinot Noir – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 200

FERMENTATION STYLE: Whole cluster pressed and partially destemmed. Fermented with wild and select yeast in neutral French oak barrels. Sur lie aged for 5 months.

pH: 3.6

TA: 5.5 g/L

RS: 0.0 g/L

SUGAR : ACID RATIO = IRF = Dry.

ABV: 11.9%

## CELLARING

1-4 years post vintage.

2023-2026

BRYN MAWR VINEYARDS

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