



# Pinot Noir Rosé 2024

## Vintage Highlights

2024 was a classic Oregon year with regard to precipitation and temperature, but we had a warmer and drier fall in many parts of the valley that made for a great ripening period. At Van Duzer it was slightly cooler, and this allowed for even better hang time and great flavor development by the time we picked. We always use block 31 Wadenswil clone of Pinot noir for Rosé because of its great aromatics. Our Pinot noir for Rosé was harvested on October 6th.

## Winemaking

Our Pinot Noir Rosé is made by whole cluster pressing Pinot Noir. The whole cluster pressing process makes a wine that is both lighter in color and has a softer rounder structure. Our rosé is fermented in special cigar tanks, named cigar tanks due to their tall and skinny shape. The shape of the cigar tanks allows for better temperature control and small surface area during fermentation that captures more fruit and fermentation aromatics, making a wine that is vibrant and intensely aromatic.

## Tasting notes

Our Rosé shows beautiful fruit aromas of strawberry, ripe yellow peach, bergamot, and raspberry. There is also a subtle sweetness to the nose that is reminiscent of citrus blossom honey. On the palate, our Rosé shows a slightly more opulent mouthfeel than other vintages, but there is still plenty of acidity to keep the wine fresh and provide a long mouth-watering finish.



### Appellation

Van Duzer Corridor AVA

### Composition

100% Pinot Noir

### Clones

Wadenswil

### Production

649 cases

### Alcohol

12.7%

### pH. Level

3.26

