

#### WINE

BRIX AT HARVEST 24.2

DIRECT PRESS

AGING- STAINLESS STEEL

pH 3.55 TA .61g/100ml

#### VINEYARD

PINOT NOIR CLONES 115, 667 & 777

DRY FARMED

LAURELWOOD SOIL

## 2018 Pinot Noir Rosé

### Vintage Overview

Our 2018 Pinot Noir Rosé features bright orange blossom and floral notes. Flavors of tangerine and starfruit are highlighted by a delicate lift off the palate. Reminiscent of Provençal style Rosés, this wine transitions seamlessly from front to finish.

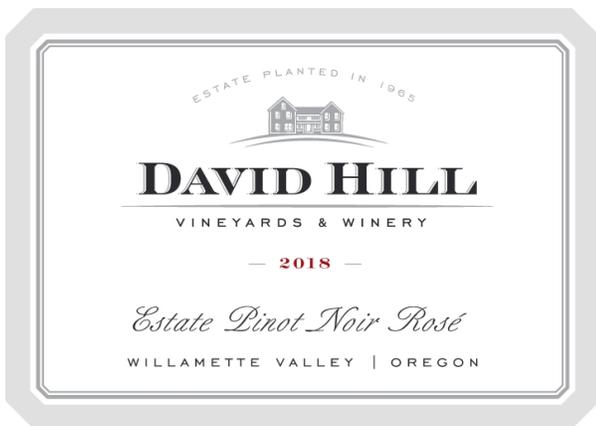
### In the Vineyard

The 2018 vintage was exceptional for white wines in the Willamette Valley. Spring and Summer were unusually warm, and bereft of major heat spikes. However, the harvest was much cooler than the harvests of recent vintages. The diurnal temperature was over 30 degrees, which helped to retain acid and extend hang time. At David Hill, we were able to pick clones 115, 667, and 777 in the early hours of the morning in order to maintain maximum acidity.

### In the Winery

The fruit for our 2018 Pinot Noir Rosé was Intentionally picked earlier than the rest of our Pinot Noir. To retain stylistic intention of this dry format rosé, this wine was taken direct to press, and fermented in stainless steel.

[davidhillwinery.com](http://davidhillwinery.com)



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