

WINE

100% PINOT NOIR

BRIX AT HARVEST 21.4 | DIRECT PRESS

FERMENTATION AND AGING IN NEUTRAL

FRENCH OAK | pH - 3.16 | TA - .62g/100ml

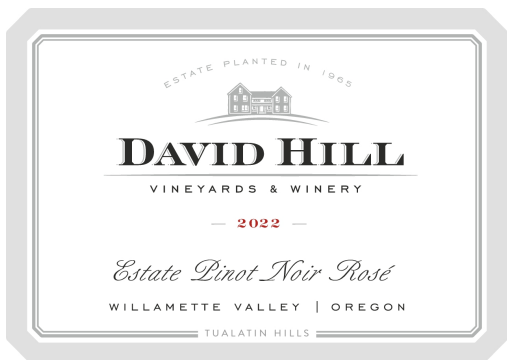
VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



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2022 Estate Rosé of Pinot Noir

Vintage Overview

On the nose, our 2022 Estate Rosé has distinct minerality, with notes of bright strawberry, savory sweet honey dew, lime zest and subtle linden flower. The aromatics transfer beautifully to the palate, where initial tartness turns to bright grapefruit zest and kiwi. Salted honeydew shows through the finish of the wine, bringing weight on the palate that lingers.

In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to its location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

This Rosé was intentionally crafted each step of the way, using a 12 barrel Solera style system in the wine making process. This unique blending method, where a new vintage is added to older vintages, continually rotating barrels and vintages as fermentation takes place, is widely used in making Sherry. This wine utilizes vintages from 2018 to 2021, the maximum 3%, the allowable amount. The wine was aged in neutral French oak to give it a unique texture and put through malolactic fermentation to round out its finish yet maintain a refreshing acidity. It was direct to press, and unfiltered.

davidhillwinery.com

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