

2023 Estate Rosé of Pinot Noir



WINE

100% PINOT NOIR

DIRECT PRESS FERMENTATION AND AGING IN
NEUTRAL FRENCH OAK

pH 3.35 | TA .51/100ml

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,
ORGANIC YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com

Vintage Overview

Aromas of fresh strawberry, and red raspberry are prominent on the nose, while subtle lingonberry and dragon fruit lingers in the background. Nice fruit weight and a creaminess on the palate make for a juicy yet elegant rosé. The slight notes of cashew, and a musty potpourri quality are attributed to a small percentage of previous vintages blended in before bottling. This rosé is very approachable, yet complex at the same time.

In the Vineyard

2023 was a great growing season in the Willamette Valley, and a particularly favorable vintage in the Tualatin Valley AVA. The spring was wet and cool, which culminated in an early May budbreak. The growing season was short as June was warm and July and August were hot, but there were no extreme weather events or dynamics that might present threats or problems in the vineyard. The consistent heat ripened the fruit and produced a rich concentration of flavor and weight, but the cooler nights in late summer and early fall - especially at the vineyard's elevation, helped develop acidity in the fruit to give lift and support the richness of the vintage.

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 2020 to 2023. 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.

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