

WINE

100% PINOT NOIR | DIRECT PRESS
FERMENTED AND AGED IN NEUTRAL FRENCH
OAK AND GLASS

pH 3.15 | TA .82/100mL

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY-FARMED

INGREDIENTS

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



2025 Pétillant Naturel Rosé

Vintage Overview

Aromas of ruby red grapefruit and minerality, akin to wet rock over limestone, give way to lush notes of yuzu, kiwi, and rhubarb. On the palate, saltiness balances the fruit and lingers with a kiss of bubbles.

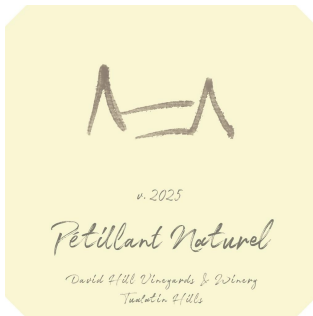
In the Vineyard

In 2025, the vintage in the Northern Willamette Valley and David Hill began with a cool spring, leading up to a cooler-than-average summer. The vineyard had great soil moisture, a nice canopy, and good fruit set with no dramatic heat spikes from summer through the end of August. Though there was initially a fear that the vintage wouldn't ripen in time, September's daytime temperatures were warmer-than-average, leading to quick ripening across the entire vineyard. Classically a warmer harvest results in bolder flavor profiles, more complexity, fuller body, and a more prominent tannin structure.

In the Winery

The 2025 Rosé of Pinot Noir is made in the old world style of Pétillant Naturel, a more natural way to make sparkling wine. Finishing the primary fermentation in the bottle traps the natural carbon dioxide without adding sugar or laboratory yeast strains. Fermented dry. Aged in neutral french oak and glass.

davidhillwinery.com



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