

LEMELSON

VINEYARDS

2022 PINOT NOIR ROSÉ

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

PINOT NOIR CLONES:

Dijon 114,828 & Pommard

HARVEST DATES:

October 8th - October 19th 2022

FERMENTATION NOTES:

100% whole cluster pressed; 67% fermented in neutral French oak and 33% in stainless steel

TA/PH/RESIDUAL SUGAR:

7.2 g/L - 3.32pH - 1.5 g/L

AGING:

5 months on full fermentation lees

ALCOHOL:

13.6% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth: 34% Rocky Noel Vineyard with Willakenzie sedimentary soil, 33% Chestnut Hill Vineyard with Jory volcanic soil and 33% Stermer Vineyard with Willakenzie sedimentary soil.

YEASTS:

Rhone 4600



WINEMAKER'S NOTES:

The grapes for this Estate Rosé were farmed specifically for this purpose and were picked early to maintain freshness from three different sites in three different AVAs. The grapes were whole cluster pressed, in a Provence style, and fermented and aged in neutral oak barrels and a small stainless steel tank. The wine is light in color but big in flavor. The 2021 Rosé of Pinot noir opens with aromas of Hood strawberry and rose water moving into watermelon and lychee. Lemon zest mixed with cantaloupe showcases both the citrus and tropical elements of the wine. An alluring floral quality along with passion fruit leaps from the glass. The palate invites weight from the barrel aging while maintaining a focused, zippy and mineral finish thanks to the stainless steel fermented portion.

WWW.LEMELSONVINEYARDS.COM

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