

LEMELSON

VINEYARDS

2023 ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

PINOT NOIR CLONES:

Dijon 667, 777 & Pommard

HARVEST DATES:

September 15th - September 16th 2022

FERMENTATION NOTES:

100% whole cluster pressed; 75% fermented in neutral French oak and 25% in stainless steel

TA/PH/RESIDUAL SUGAR:

6.2 g/L - 3.15pH - 2.6 g/L

AGING:

5 months on full fermentation lees

ALCOHOL:

13.6% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth: 40% Meyer Vineyard with Jory volcanic soil and 60% 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 two different sites in two 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 2023 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

12020 NE Stag Hollow Rd, Carlton, OR 97111

info@lemelsonvineyards.com, 503-852-6619

@lemelsonwinery

