

LEMELSON

VINEYARDS

2024 ROSÉ OF PINOT NOIR
WILLAMETTE VALLEY - 12/750ML

VINIFICATION

PINOT NOIR CLONES:

Dijon 667, 115 & Pommard

HARVEST DATES:

September 16th & September 23rd 2024

FERMENTATION NOTES:

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

TA/PH/RESIDUAL SUGAR:

7.0g/L - 3.09pH - 3.3 g/L

AGING:

5 months on full fermentation lees, 25% in stainless steel, 75% in neutral
French oak

ALCOHOL:

13.2% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth: 50% Meyer Vineyard with Jory
volcanic soil and 50% Stermer Vineyard with Willakenzie sedimentary
soil.



WINEMAKER'S NOTES:

In 2024 we selected specific blocks of our Pinot noir from two of our vineyards in two AVA's to carefully farm for this Rosé. The fruit was picked early to maintain freshness and acidity; the grapes were whole cluster pressed before fermenting 75% of the total in neutral French oak barrels and the balance in a single stainless tank. The result with this vintage of our Rosé is a highly aromatic wine with Hood strawberry, watermelon, and alluring floral notes. Strawberry flavors lead the way with the first sip highlighted with tropical notes of lychee and passion fruit while the mid-palate texture is sublime, offering perfect weight before culminating in a racy mineral finish.

WWW.LEMELSONVINEYARDS.COM

12020 NE Stag Hollow Rd, Carlton, OR 97111

info@lemelsonvineyards.com, 503-852-6619

@lemelsonwinery

