

2020 Breezy Slope Vineyard Pinot Noir Rose



pH: 3.2

Titrateable Acidity: 6.7 g/L

Alcohol: 13.2%

Harvest Parameters: September 23, 2020 at 23.1 Brix, 3.44 pH, and 5.6 g/L of titrateable acidity.

Blend: 100% Pinot Noir Rose, Breezy Slope Vineyard, Dijon clone 115. Stainless steel fermentation and aging with 3% acacia.

Cases produced: 71

Release Date: May 2021

Winemaker's Notes: Light salmon in color, our dry rose opens with cranberry, green strawberry, honeydew, and apple blossom on the nose. On the palate, tart cherry, strawberry, and cranberry dominate leading into a complex mixture of minerality, bright acidity, and weight on the palate from the 3% acacia wood during fermentation. The perceived sweetness of the acacia wraps around the tongue into a long finish of cherry and melon. 100% Dijon clone 115. Drink now through 2024.

Winemaking: The goal for this wine was to make a crisp, stainless steel Pinot Noir Rosé to showcase the fruit grown in the Walla Walla Valley. With the 2020 vintage, the grapes were ready to be picked by late September. Harvested on September 23rd, the grapes were destemmed and crushed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO₂ blend to control oxygen contact. Approximately 16 hours later, after we had the color we were looking for from skin contact, the juice was pressed off the skins. The wine was fermented with Rhône 4600 yeast in a stainless steel tank at 56 degrees for three weeks until it was dry. For the second year, we added acacia wood blocks to the tank for added mouthfeel and subtle flavor. After fermentation was complete, SO₂ was added to stop ML from occurring, the wine was cold stabilized and bentonite was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on January 29th, 2021.

Awards: 90 pts - Owen Bargreen