

2023 Breezy Slope Vineyard Pinot Noir Rose



pH: 3.58

Titrateable Acidity: 5.9 g/L

Alcohol: 13.0%

Harvest Parameters: September 11, 2023 at 21.6 Brix, 3.58 pH, and 5.5 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: 76

Release Date: April 2026

Winemaker's Notes: Light peach in color, our dry rose opens with green strawberry, green apple, and stone fruit on the nose. On the palate, green pear, stone fruit and cranberry dominate leading into a complex palate of minerality, 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. 100% Dijon clone 115. Drink now through 2028.

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 2023 vintage, the grapes were ready to be picked by mid-September due to the warm, wet spring. Harvested on September 11th, 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 12 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 58 degrees for two weeks until it was dry. As is typical, 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 February 1st, 2024.

Awards: Silver - 2025 Seattle Wine Awards

Silver - 2024 Pacific NW Wine Awards