



IRVINE & ROBERTS
VINEYARDS

2021 ROSÉ OF PINOT NOIR

ROGUE VALLEY, OREGON

VINEYARD

Appellation Rogue Valley, Oregon

Site Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA, on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.

Clonal Selections 777, Pommard

Planted 2012

VINTAGE

Growing Season Warm temperatures and light precipitation in the spring of 2021 gave way to bud break in mid-April. Warm, dry conditions in the peak summer months led to lower yields at harvest, creating wines of concentration and density. Consistently cool nighttime temperatures helped preserve acid levels, while cooling temperatures in September and October allowed for extended hang time and ideal phenolic balance.

Harvest Dates September 7, 11, 18

WINEMAKING

Varietal Composition 100% Pinot Noir

Fermentation Before harvest, we select blocks of Pinot Noir to be farmed specifically for rosé. Picked with the intention of preserving freshness and delicacy, the fruit is hand-picked and gently destemmed into small tanks, where it macerates for approximately five hours. Once appropriately extracted, the fruit is carefully pressed until the precise balance of acid, texture, color and flavor is achieved. The juice is then fermented at cool temperatures in stainless steel tanks.

Aging After fermentation, this rosé settled in tank and was racked off the lees. It rested in stainless steel tanks for three months before blending and bottling, allowing us to capture fresh fruit aromas and vibrant texture.

Cases | Release Date 564 | February 11, 2022

Tasting Notes Bursting with ripe strawberry, raspberry, and watermelon, then expanding into tangerine, red roses, and subtle notes of rich earth. Brilliant acidity and fruit-forward tannins lead into a lively, mouthwatering finish.