



IRVINE & ROBERTS
VINEYARDS

2022 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 The 2022 vintage resulted in truly outstanding wines. The growing season started off with a dry and warm winter, but temperatures dipped beginning in Spring. Thankfully an important update to our frost protection system allowed us to escape any damage from the cold temperatures. From this point, we experienced ideal weather during flowering and fruit set, leading to warm days with cool night-time temperatures and strong breezes during the summer months. Mild and dry conditions during a long harvest allowed for phenolic and structural development that resulted in complex, age-worthy wines.

Harvest Dates September 7, 11, 18

WINEMAKING

Varietal Composition 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 two months before blending and bottling, allowing us to capture fresh fruit aromas and vibrant texture.

Cases | Release Date 808 | February 10, 2023

Tasting Notes Flavors of fresh ripe strawberries, cherry blossoms, and white peach are enhanced by a beautiful touch of acidity on the finish, resulting in a truly mouthwatering wine.