



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	Pommard, 777
Planted	2012
VINTAGE	
Growing Season	The 2024 growing season began with a cool spring and slow budbreak, followed by a sharp rise in temperatures in late June that continued through July. A warm, dry autumn allowed fruit to hang until optimal ripeness, with minimal disease pressure and ideal harvest conditions. Yields and berry sizes were slightly variable, but overall quality was excellent, with bright acidity.
Harvest Dates	August 27, September 4, 6
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, our rosé was settled in tank and racked off the lees. It rested in stainless steel tanks for three months before blending and bottling, allowing us to capture elegant fruit aromas and fresh, vibrant texture.
Cases   Release Date	600   June 1, 2025
Tasting Notes	Playful aromas of springtime strawberries, jasmine blossoms and just-cut watermelon are supported by silky notes of white peach and guava. Bright acidity makes for a wonderfully mouthwatering experience, with a touch of minerality that highlights delicate notes of pink grapefruit and herbs.