· GRAN · MORAINE

2024

Rosé of Pinot Noir

Our 2024 Rosé of Pinot Noir zips with citrus up front and follows with a texturally opulent middle, finishing with *long seamless mouthwatering acidity*.

The 2024 growing season in the Willamette Valley started with cold, wet weather, followed by a cool, damp spring with slow vine growth until late May. Summer saw a record-breaking heatwave in July, but August brought ideal conditions for vine growth. Harvest began in early September, with beautiful fruit and exceptional quality. This year is set up to be a top-quality Willamette Valley vintage.

AROMAS

Korean melon, pamplemousse, tangerine, cotton candy and confectioners' sugar, watermelon rind

FLAVORS

Cranberries, rose petals, lime zest, sweet tarts, square-twigged huckleberry, serviceberry

TEXTURE

Mouthwatering lime, dragon fruit, rhubarb, raspberry

OUR VINEYARD

Nestled in the eastern foothills of Oregon's Coastal Range, on the wild western edge of the Yamhill-Carlton AVA, the range's peaks to the west and south buffer maritime winds and rain from the Pacific Ocean, creating a more temperate growing season distinct from neighboring vineyard sites. Planted in 2005-2006 to Pinot Noir and Chardonnay Dijon clones, the 194-acre vineyard perches in thin marine sedimentary soils, and diversity of block exposures and elevation offer a diverse palette for our farming and winemaking

HARVEST

September 10 & September 19, 2024

WINEMAKING

100% Whole Cluster pressed. Fermented in Egg shaped tanks.

CLONES ALCOHOL 828 12.5%

TA PH .88 g/100ml 3.01

PRODUCTION
191 cases

STRAWBERRIES & CREAM

Crisp with mouthwatering acidity

