



WILLAKENZIE

ESTATE

2022 ROSÉ

WILLAMETTE VALLEY

WILLAKENZIE ESTATE

WillaKenzie Estate is located in the Yamhill-Carlton AVA in the Northern Willamette Valley, Oregon. The winery was established in 1991 by Bernard Lacroute, who was inspired by the Estate's dynamic rolling hills that reminded him of his Burgundian roots. The Estate is named for the marine sedimentary soil series on which the vineyard is planted, in keeping with tradition that great wines reflect a true sense of place. WillaKenzie remains committed to its sustainable practices by preserving the biodiversity of the land and is Oregon's first LIVE certified winery (#001).

VINTAGE NOTES

Every vintage is different and each one tells a story, with 2022 being no exception. Bud break came early after a warm, and dry winter. A late frost event in April damaged buds on some early blocks at the WillaKenzie Estate and across much of the region, fueling uncertainty about grapevine yields for the first half of the growing season. Once flowering finally occurred in early July after a long, cold spring, the weather had fully transitioned to beautiful summertime conditions providing greater grapevine yields than anticipated. We knew with the later flowering harvest was going to be late, with most of it happening in October. If you've lived in the Willamette Valley long enough, you know that October can go in any direction. Fortunately, there was plenty of warmth and sunshine for the rest of the growing season and well into autumn. This extended warm weather helped advance grape ripening just in time for the later harvest. The resulting wines from 2022 are classically Willamette Valley in style- lively and well-balanced with beautiful flavors and modest alcohols.

VITICULTURE & WINEMAKING

The grapes that were used to craft this 2022 Willamette Valley Rosé were hand-harvested just after sunrise on the mornings of September 24th, 26th and 30th. After picking, whole clusters were loaded into our press and gently squeezed to extract pure, fresh Pinot Noir juice. The juices were then transferred into temperature-controlled stainless steel tanks for settling and slow, cool fermentations to retain aromatic intensity and freshness. The wine was bottled on January 18, 2023.

ALCOHOL: 13.0%
PH: 3.30 TA: 8.30 g/L

COMPOSITION

99% Pinot Noir
1% Chardonnay

SUSTAINABILITY

- LIVE-Certified
- Salmon-Safe

TASTING NOTES

This fresh and lively Rosé is very confectionary in its aroma profile and offers notes of white rose, citrus zest and crushed stone. These flavors carry through to a well-balanced palate that offers great energy, salinity and purity.

PRODUCTION

1056 cases