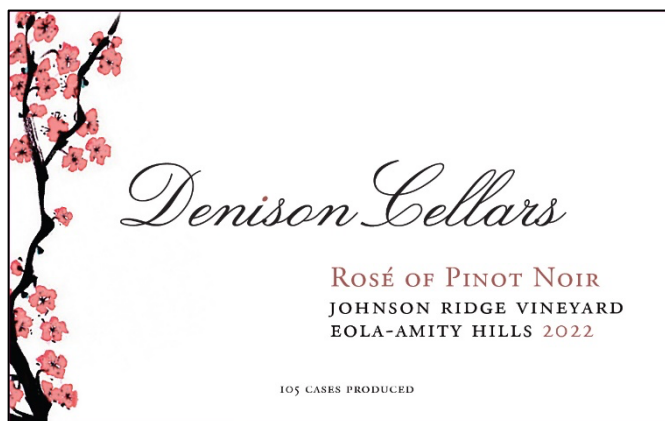


# 2022 DENISON CELLARS JOHNSON RIDGE VINEYARD ROSÉ OF PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



## THE VINTAGE

The 2022 growing season got off to a mild and drier than normal start until the tables turned in mid-April. A significant frost in mid-April damaged a large percentage of the primary buds that were just emerging. Conditions remained cool and wet throughout April and May, setting vine growth back almost 4 weeks. Flowering completed in mid-June as secondary buds that were not damaged saved the day. The rest of the summer was warm and dry and harvest occurred (just before season-ending rains arrived)

on October 17<sup>th</sup>.

## THE WINE

The 2022 Johnson Ridge Vineyard Rosé of Pinot Noir was produced from fruit harvested specifically for rosé, with a focus on ripe skins and flavors. The fruit was de-stemmed, cold-soaked for 4 days, then drained and pressed directly to tank for fermentation, which took 34 days to complete. The wine was aged in tank until it was bottled in April of 2023.

The fruit was sourced from the Johnson Ridge Vineyard; clonal composition of the wine is 75% Pommard and 25% 777. This wine is deep salmon in color, featuring enticing flavors and aromas of Rainier cherry, nectarine, with hints of pomegranate and ripe strawberry. The mouthfeel is rich, and the mid-palate fans out into a long, seamless finish.

Enjoy this Rosé lightly chilled with Spring and Summer fare. Only 92 cases were produced. To prevent any incidence of cork taint, this wine is bottled under a twist-off closure.

**Harvest Date:** Oct. 17<sup>th</sup>

**Brix:** 23.7° - 23.9°

**Final pH:** 3.40

**Final TA:** 6.40 g/L

**Alcohol:** 14.0%

**Production:** 92 cases

**Suggested Retail:** \$26

**Winemaker:** Tim Wilson

**www.denisoncellars.com**

**541.517.3370**