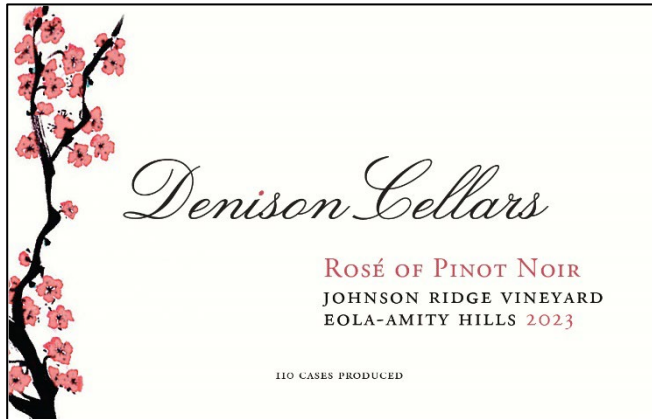


# 2023 DENISON CELLARS JOHNSON RIDGE VINEYARD ROSÉ OF PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



## THE VINTAGE

The 2023 growing season got off to a cold and wetter than normal start, with bud-break occurring around May 1<sup>st</sup>. Conditions quickly warmed up in May and the emerging shots rapidly caught up, with flowering peaking between June 10<sup>th</sup> and 12<sup>th</sup>. The rest of the summer was warm and dry, with one heat event in mid-August that resulted in some heat damage which was easily removed on the sorting line. A period of rain between the 24<sup>th</sup> and the 29<sup>th</sup> of September delayed the picking process, and harvest occurred on

October 1<sup>st</sup>.

## THE WINE

The 2023 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 5 days, then drained and pressed directly to tank for fermentation, which took 28 days to complete. The wine was aged in stainless steel until it was bottled in January of 2024.

The fruit was sourced from the Johnson Ridge Vineyard; clonal composition of the wine is 100% clone 777. This wine is deep pink in color, featuring enticing flavors and aromas of Bing cherry and raspberry, with hints of pomegranate, ripe strawberry and Ambrosia apple. The mouthfeel is rich, and the mid-palate fans out into a long, seamless finish.

Enjoy this Rosé lightly chilled to 50 degrees with Spring and Summer fare. Only 110 cases were produced. To prevent any incidence of cork taint, this wine is bottled under a twist-off closure.

**Harvest Date:** Oct. 1<sup>st</sup>

**Brix:** 22.9°

**Final pH:** 3.46

**Final TA:** 5.90 g/L

**Alcohol:** 13.9%

**Production:** 110 cases

**Suggested Retail:** \$26

**Winemaker:** Tim Wilson

**www.denisoncellars.com**

**541-517-3370**