

PIKE ROAD WINES

2023 Pinot Noir Rosé

How we make our Rosé

Our Rosé is made of free-run juice collected from hand-picked Pinot Noir grapes as they move through the processing line and fermented clear in stainless steel tanks until all the sugar has been converted into alcohol. The color is achieved by an addition of 2-3% Pinot Noir, giving us the ability to have consistent color year after year. Finished with a screw-cap for continuously fresh and available wine ready for a day at the beach or a hearty holiday meal.

The 2023 Vintage

A whirlwind of a vintage, in 2023 September rains slowed the pace of harvest, bringing relief to our crew and vineyard partners and enhancing hang-time. Our growing season started slow with a late budbreak, followed by steady ripening during a classic Oregon summer with warm days and cool nights, punctuated by one August heat-spike. The welcome September rains gave our vineyard sites the hang-time they needed for slower ripening and intense flavor development. Fruit arrived from our 20+ vineyard partners from September 15th through October 6th in beautiful condition with smaller than average yields. Expect intense, fruit-forward wines from this vintage.

Details:

Retail: \$17

T.A: 5.6 g/L

AVA: Willamette Valley

pH: 3.26

100% Stainless Steel Fermented

Alcohol: 13.5% v/v



With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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