PIKE ROAD WINES



2018 Pinot Noir Rosé

The Pike Road 2018 Pinot Noir Rosé is a crisp yet juicy take on a versatile pink wine.

How we make our Rosé

Pike Road Rosé is made from 100% Willamette Valley Pinot Noir grown on our estate vineyards along with smaller lots of fruit grown by our longtime, trusted farming partners. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

Our Pinot Noir fruit is hand-picked whole-cluster pressed and "saignée" collected from our Pinot Noir fermentors. The juice is fermented cold in small stainless steel tanks. Our Rosé is finished with a screw-cap to preserve its delicate aromatics.

The 2018 Vintage

2018 was a vintage for rich, bold flavors in Willamette Valley wines. Starting hot and dry through the spring and summer, by September rain was a welcome relief. Cooler temperatures during harvest slowed ripening and increased hang-time. With multiple vineyards ripening simultaneously in October, our crew put in long hours at the end of crush. Their hard work has paid off with bold fruit-forward red wines and fresh, stone-fruited white wines that veer into the tropical. 2018 was a warm vintage that ended cool giving us wines with a captivating combination of flavors.

Details:

Retail: \$16 T.A: 6.2 g/L Cases: TBA pH: 3.1

AVA: Willamette Valley Alcohol: 13.5% v/v

100% Stainless Steel Fermented

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.

