

PIKE ROAD WINES

2022 Pinot Noir Rosé

The Pike Road 2022 Pinot Noir Rosé is a crisp yet juicy take on a versatile pink wine.

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 2022 Vintage

A year that kept us guessing, 2022 was an unusual vintage in the northern Willamette Valley. April brought one of our latest snows on record, with growers worried about frost damage. Thankfully, most vineyard sites set a generous crop which after a slow spring required thinning to encourage ripening. Temperatures finally warmed in August and September, but cool nights ensured adequate hangtime and flavor development. A string of sunny October days gave us the final ripening we desperately needed. Nearly every block of fruit was ready over a compressed two-week period, so the fruit arrived at peak ripeness during a very intense harvest season in the cellar. We expect our hard work to be rewarded with complex, fruit-forward wines.

Details:

Retail: \$16

Cases: 686

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 5.4 g/L

pH: 3.26

Alcohol: 13% 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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