

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

The growing season started cool, then May sunshine brought us an average bloom in mid-June followed by a glorious summer. We enjoyed many classic 80-degree Willamette Valley summer days, with nighttime highs staying down in the 50s even in August, our hottest month here in Oregon. The only exception to these consistent diurnal swings was a single big heat spike. We anticipated picking in early September. However, some fortuitous rain events allowed us to push back harvest and we were thankful for the additional hang time.

Harvest came early, but not too early. We brought in beautiful fruit and we were pleased to still be picking Pinot noir into early October. When you have fast accumulation of fruit sugars, cool weather can be a welcome respite with even small amounts of rain helping the grapevines regulate and slow ripening. One of the reasons why Oregon Pinot noir is so prized is for its freshness of fruit, and you can only get that vibrancy when it's 50 degrees out during picking.

Details:

Retail: \$17

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 5.6 g/L

pH: 3.26

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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