

# PIKE ROAD WINES

## 2025 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 2025 Vintage

The 2025 vintage in the Willamette Valley stands as one of the most accelerated and compressed in the region's history. Defined by an exceptionally warm and arid growing season with very little rainfall from April through mid-September, the vines reached maturity earlier than normal. While many producers in the Willamette Valley picked early, we resisted the urge to follow the herd, preferring a longer hang time to allow greater development of both flavors and phenolics.

Working with our vineyard partners to achieve extra hang time proved to be the right decision, as the resulting fruit quality is quite exceptional. The dry growing season and low yields produced small, intense berries characterized by profound flavor concentration and deep color extraction in the reds. Simultaneously, the whites emerged with a striking balance of vibrant acidity and complex aromatics, promising a vintage of remarkable power and precision.

### Details:

Retail: \$18

Cases: 787

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 7.2 g/L

pH: 3.19

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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