

# Oregon Oregon Rose Rock

PINOT NOIR EOLA-AMITY HILLS



2022

#### SERVICE



**Cellaring**Optimum consumption: 1 to 7 years
Ageing potential: 10 years



Tasting temperature 16°C (61-62°F)

### Grape variety

Pinot Noir

## Vineyard

Roserock Vineyard is located at the southern part of the Eola-Amity Hills, in the southern Willamette Valley. The soils are volcanic, ancient, with an elevation between 120 and 260 meters above sea level. This ideal position thus benefits from a rather unique cooling effect called the Van Duzer corridor and which makes it possible to produce classic Pinot Noir and Chardonnay, typical of cool climates. Roserock is certified "Low Input Viticulture Environment" for sustainable viticulture.



#### par Véronique Boss-Drouhin

Our Roserock Pinot Noir is vibrant to the eye, with the clarity of a perfect ruby. A pop of cacao and cola leaps from the glass, evolving into a fresh, pure nose suggesting crushed spices, bright red fruit, and a hint of blackberry bramble. The essence of sweet dried cherries is complemented by silky tannins and aromatic depth, highlighted by cranberry and plum. It is structured and balanced, with a power in the mouth and a long finish.

### Winemaking

Our Roserock Pinot Noir is a cuvée selection from the estate's 35 blocks, which are handpicked, sorted and individually fermented. While Pinot Noirs from the Eola-Amity Hills are typically known for their structure and power, Véronique Drouhin emphasizes Roserock's elegant and refined qualities, making for a delicious and age worthy cuvée.





The 2022 growing season began with great optimism. After a reasonable winter, bud break started in early April, right on schedule. Then, an unprecedented arctic air mass swept in, bringing snowfall, below-freezing temperatures, and the first-ever frost to impact our vineyards. Subsequent cool and damp conditions over the next few months caused sluggish vine growth, putting us 2-4 weeks behind by June. Mercifully, Mother Nature bestowed abundant sunshine and higher-than-average temperatures on us as harvest approached, resulting in a gentle conclusion to the season and excellent fruit ripeness. While the Pinot Noir crop volumes were lower than usual, the quality of the fruit was exceptional - a compromise that we gladly accept!

