



*Joseph Drouhin*

*Drouhin Oregon Roserock*

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.

## *Tasting*

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.

