

ROSE ROCK

DROUHIN OREGON

2023 Chardonnay, Eola-Amity Hills

ABOUT DROUHIN OREGON ROSEROCK

Roserock is an extraordinary vineyard at the southern tip of the Eola-Amity Hills, in Oregon's Willamette Valley. Ancient volcanic soils, an ideal elevation range, and the unique cooling effect of the Van Duzer corridor produce classic cool-climate Pinot Noir and Chardonnay. Roserock is LIVE-certified sustainable.

ABOUT OUR EOLA-AMITY HILLS CHARDONNAY

Our Roserock Chardonnay is handpicked into small totes from three distinct estate blocks, and whole-cluster pressed. The wine is fermented in French Oak barrels (20% New) to enhance complexity and preserve its vibrant, fruit-forward character. Once malolactic fermentation is complete, Véronique blends the barrels to create a Chardonnay of balance and finesse that highlights the unique qualities of the Roserock vineyard.

THE 2023 VINTAGE

In 2023, budbreak was unusually late, starting on April 30. Next came an unexpected heat surge and minimal rainfall, a lasting pattern which compressed the period from budbreak to bloom to less than 45 days (a record)! Our vineyards adapted well to these surprises, and when harvest started on September, the fruit looked great. Towards the end of the month, we saw some significant rains. The overall harvest concluded on October 5.

VÉRONIQUE'S TASTING NOTES

Fresh and complex, our 2023 Roserock Chardonnay reflects the vibrant character of our Eola-Amity Hills vineyard. Bursting with aromas of crisp green apple, honeysuckle, gardenia, and lemon zest, the wine unfolds on the palate with a generous roundness and refreshing citrus, ginger, and whisks of nutty crème. Its precise acidity and stony minerality provide a delightful balance, mixing energy with elegance. This wine is delicious now and will evolve happily over the next 7-10 years.

— Véronique Drouhin

ACCOLADES

James Suckling 93/100

French Soul, Oregon Soil

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