

PIKE ROAD WINES

2024 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 2024 Vintage

The 2024 vintage in the Willamette Valley was a near perfect setup with well-paced, idyllic conditions for a great vintage of classic Willamette Valley wines. Winter and spring were wetter than average with budbreak occurring in mid-April. The growing season started cool and mild with steady vine growth into June, when some rains during bloom naturally lowered yields for us. July and August were punctuated by several short-lived heat-spikes. Thankfully, the hottest temperatures occurred during the green phase of fruit maturation, while clusters are sunburn resistant. Toward the end of the growing season, a late August drizzle left the vines clean and refreshed, ripening a moderate quantity of beautiful fruit. Great fall conditions allowed for a slower pace than typical. The timing of harvest was close to our historic average, but within a longer window contributing to great hang-time. Expect concentrated, fruit-forward wines with great complexity.

Details:

Retail: \$17

Cases: 756

AVA: Willamette Valley

100% Stainless Steel Fermented

T.A: 7 g/L

pH: 3.21

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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