WILD HILLS

WILLAMETTE VALLEY • OREGON



ROSÉ

2023

Technical Information

Harvest Date: 9/30/23 - 10/13/23

Alc: 13.3% **TA:** 6.4 g/L **pH:** 3.30

Production: 112 cs

UPC: 8-5166500295-9

2023 Vintage

The season began with a mild winter, followed by a cool and wet spring. These conditions delayed bud break and flowering, but the moisture replenished soil water reserves, beneficial for the vines as the season progressed. Summer brought warm temperatures and dry weather, which allowed for steady vine growth and fruit development. The warm, dry summer helped to maintain healthy grape clusters and reduce disease pressure. As harvest approached, the weather remained favorable, with warm days and cool nights, which are ideal for developing the balanced acidity and complex flavors characteristic of Willamette Valley wines.

Vinification

This Rosé is made from Pinot Blanc (35%), Müller-Thurgau (25%), Riesling (25%), Gewürztraminer (10%), and Pinot Noir (5%). All of the Pinot Noir was destemmed and placed in the press with whole-clusters of Pinot Blanc, Riesling, Müller-Thurgau. The press was rotated, and allowed to sit for 4 hours, then the fruit was gently pressed. The juice was settled, racked and fermented together giving a subtle yet vibrant pink color.

Winemaker's Notes

Prominent aromas of fresh raspberries, rose petal, and river rock. The palate is vibrant and juicy with red current, honeycrisp, and lime zest. Beautiful balance of candied fruit and acidity.