

Twill Cellars

2023 Willamette Valley Rosé of Pinot Noir

Our intention is to harvest our pinot noir for Rosé at a time where acids begin to dip and phenolic ripeness begins to occur. This ensures our attempt at bright, flavorful, mineral laden Rosé.

Vineyards

1. **Molly's Vineyard** – NE Willamette Valley (Nearby Cascade Foothills) – Low elevation, riverside, Missoula Flood Soils Planted: 2000
Clones: Pommard and 115 Farming: Dry-Farmed, Uncertified Organic
Percentage in this blend: 75%
Profile: Cranberry, Floral aromas and Spice.
2. **Stormy Morning Vineyard** – Tualatin Hills AVA – medium elevation (400ft), south facing, fog rolls through late summer mornings along the 26. Shallow Marine Sediment Soils Planted: 2001
Clones: 115 and 777
Farming: Dry-Farmed, Uncertified Organic
Percentage in this blend: 25%
Profile: Citrus and Red berry fruits.

Growing Season

2022 began in earnest following a snow storm in March, slowed to a chill in April, recovered towards beautiful flowering weather in June with ideal moisture stored leading to a long, warm harvest window that extended well into October. It very much reminded me of a dramatic race scene in which a car or person comes speeding out of the gates, takes a stumble or loses a tire and finds a way to win the race. It proved to be an absolutely outstanding quality vintage for both Pinot Noir and Chardonnay. Plenty of dry extract, flavor and firm acidity.

Harvest

Stormy Morning - 9/9 (115/777)

Molly's - 9/17 (Pommard/115)

- 80% whole bunch pressed utilizing champagne press cycles
- 20% crushed and pressed utilizing champagne press cycles

- Two Press fractions for each lot
- Settled overnight before barreling down: This bottling is 70% hearts and 30% taille. We utilize some of the remaining taille for our MV red blend we produce annually.

Percentages and Vessels for Fermentation

30% Stainless Steel

70% Neutral Chardonnay Barrels

Technical Details

pH: 3.28

TA: 6.0 g/l

MA: 0.1 g/l

Alcohol: 12.8%

RS: 0.8 g/l

FSO₂ : 25PPM

Filtration : Polish filtered prior to bottling in late February, 2024 (5 months of élevage in barrel and tank). No heat or cold stabilization conducted, the wine may throw light crystals if refrigerated for a few days. These are harmless, and heavy, so pouring gently will leave them on the bottom of the bottle. Closure : Diam 3 Traditional

200 Cases produced.

Thank you for your consideration.