



2020 ROSÉ OF PINOT NOIR

Willamette Valley

At Iris Vineyards we look to showcase the potential of Pinot Noir when planted in the proper place and in the hands of our dedicated growers and cellar staff.

TECHNICAL DATA

VARIETIES 100% Pinot Noir

AVA Willamette Valley

TA 7.0g/L

RESIDUAL SUGAR 0.5g/L

ALCOHOL 11.8%

ELEVAGE Fermented, and aged 85% in stainless steel, 15% in French oak barrels for 3 months. Final aging in stainless for 2 months.

CLONES Pommard, Dijon 113, and Wadenswil

VINEYARDS Chalice Estate Vineyards

SOIL TYPES Bellpine and Jory

HARVESTED September 2020

BOTTLED March 2021

CELLARING 1-3 years

RELEASED April 2021

CASES 190

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$17.99

WINEMAKER NOTES

We picked the grapes on September 23rd. We sourced 100% of the grapes from our Chalice Estate in the C1 and A1 (Pommard clone), D1 (Dijon 113 clone) and B8 (Wadenswil clone) blocks. We destemmed the same evening and allowed approximately 11 hours of skin contact time before pressing to tank in the early hours of the 24th. The juice settled for just over a day before we transferred 476 gallons to a stainless-steel tank with 55 gallons in 1 French oak barrel. As with our white wines, our goal in fermenting rosé is a slow and steady fermentation in cool temperatures. Fermentation completed on Oct. 11th and the wine was removed from the barrels and lees on Oct. 14th. For microbiological and color stability we use a carefully calibrated mix of SO₂ and Ascorbic Acid.

VINTAGE DESCRIPTION

The 2020 vintage had slightly warmer than average growing conditions following a warmer than average 2019 and 2018. Budbreak occurred late in April which is typical for our vineyard. Bloom occurred with somewhat unfavorable weather in the last week of June, which led to a much lower than average fruit set and small berry size. From there on the season was near average in terms of precipitation and temperature through August. The fall ripening period was marked by extreme wildfires among otherwise excellent weather conditions. In light of this challenge, we made some necessary adjustments to our picking decisions and fermentation techniques to make the best of the grapes we were given.