

ROSE ROCK

DROUHIN OREGON

2023 PINOT NOIR EOLA-AMITY HILLS

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.

Our Roserock Pinot Noir is a cuvée selection from the estate's 35 blocks, which are handpicked, sorted and individually fermented.

While Pinot Noirs from the Eola-Amity Hills are typically known for their structure and power, Véronique Drouhin emphasizes Roserock's elegant and refined qualities, making for a delicious and age-worthy cuvée.

Roserock is LIVE-certified sustainable



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

- Our 2023 Roserock Pinot Noir radiates warmth and energy within its bright ruby hue.
- The nose is alive with vibrant tart cherry and orange-cranberry notes, balanced by an earthy undertone.
- Cascading dark fruits unfold on the palate, accented by hints of baking spice, stone, and delicate floral notes.
- Structured and refined, this Pinot Noir is a delight now and will continue to gain depth and complexity over the next 8-12 years.



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

French Soul, Oregon Soil

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**JAMES SUCKLING
94 POINTS**

*"Very juicy and plush, saturated with rose petal and berry aromas, then drenched in black cherry and fresh raspberry flavors".
"So lush and delicious. Drink now".*

**WINE SPECTATOR-94 PTS
NW WINE GUIDE-93 PTS
WINE ENTHUSIAST-93 PTS**

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