2023 ROSÉ OF PINOT NOIR

Willamette Valley

WINEMAKER'S NOTES

A delightful coral shade, the wine opens with dazzling aromatics of crushed strawberries, white grapefruit, and watermelon rind. The palate has a refined texture with lovely fruit-driven delicacy and a refreshing, delicious finish of crisp acidity.

VINTAGE NOTES

What a vintage! While our farming efforts are never "easy," 2023 proved to be as close to that as it gets. A late bud-break due to a stubborn winter led to a very late kick-off to the green season in April. It's a good thing we received ample winter precipitation, as the summer growing season was drier than normal. The dry weather relieved any mildew pressure we usually battle here in the Willamette. The summer was simply delightful with highs in the 80's nearly all summer. We finished up our harvest right before the first rains came in late September. The young 23's exhibit incredible color, beautiful aromatics, and fantastic acidity. It's early, but it might be my favorite vintage we've had of Toil. It's at least right up there with my current favorite, 2015!

AGING PROFILE Fermented and aged 4 months in a stainless-steel tank

PRODUCTION 550 Cases

RELEASE DATE *Spring* 2024 **APPELLATION**

Willamette Valley

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