

2024 Lemonade Willamette Valley AVA

Our latest version of this wine continues the bright, juicy tradition that Lemonade has become. Berries and citrus dominate with ripe raspberry, juicy grapefruit, pink apple, Meyer lemon, wet stones and lifted floral aromatics. High quality, organic vineyards were used, the fruit was picked at an optimal time for rosé, and the wine was steadily crafted into a bright and juicy, delicious rosé. Three organically grown vineyards across the Willamette Valley provided this fruit, picked at the right time for rosé. The growing season was warm but even, with cooling nights throughout the summer. The harvest season was beautiful, sunny blue skies and moderate temperatures, the weather allowing us to choose the optimal time for picking. I love the chemistries of this year. pH is low and ideal, alcohol is 13%, and VA is literally non-existent. Using a variety of vineyards and elevations allows us to make no alterations to the chemistries, while achieving the exact balance I want in the wine. Spontaneously fermented, native partial malolactic fermentation, with no additions save a small amount of SO₂.

Technical Information

Grape Varietals: Pinot noir 100%

Vineyards: Wahl, Keleri, Finnigan Hill

Final pH: 3.21

Final TA: 6.7 g/L

Alc. By Vol.: 13%



Winemaking: Grapes were gently pressed whole cluster, and juice was cold settled to remove heavy lees. It was racked the next day to stainless steel where it was compiled and began fermentation. Each lot was racked 3 times and blended through racking. After primary fermentation completed and malo fermentation reached levels we preferred, the wine was cold stabilized, and then sulfured, filtered and bottled.