ABOUT THE VINEYARDS

The ocean sedimentary soils found here are noticeably different from those of the neighboring Yamhill-Carlton, Chehalem Mountains or Dundee Hills AVAs. They have a geographic time line and chemistry all their own. We dry farm here – a marked choice we made to encourage robust vines and deep root systems. Dry farming allows fruit to develop a complexity akin to that found in music – with volume being determined by vintage, an artful mix of bass and treble added on the cellar track, and the deep-down embrace of rock foundations. Of the 40 planted acres that constitute Ridgecrest Vineyards, Pinot Noir is the mainstay, and we only use a small portion for Rosé.

VINTAGE NOTES

2019 was an old school Willamette Valley Harvest: watching weather reports, valuing coffee over beer, charging bird cannon batteries, and consoling old friends newly moved to Oregon from California. Chats, waiting to offload an ancient truck's fruit, were punctuated by *"cool growing season, early rains, hang time, sugar, birds, electric sunset, botrytis, more birds, sunny days are overrated anyway..."*
Despite an old-school vintage, the concentration, depth of flavor, color and structure of recent years all seem to be there. And *the old is new again!*

WINEMAKER'S NOTES

This rosé encompasses everything we hope to achieve with a delicious, quaffable sun-loving wine. Whole cluster Pinot Noir fruit was pressed just hard enough to extract the best tannin before fermentation and a color reminiscent of summer watermelon or bright vermillion. The nose hints at dried raspberries and honeysuckle, and is supported with a main role of sage and cherry blossoms. The palate shows a great lengthy, acid-driven backbone, and persistent, evocative tannins, with apricot, passion fruit, Rainier cherries, and wet stone. This rosé isn't your kid's juice, this is grown-up, dry, layered, elegantly textural, food-friendly and ready for any season of the year.

TECHNICAL DATA

ALCOHOL - 12.8%

TA - 6.3 g/L

PH - 3.24

RS - 1.3 g/L

PRODUCTION - 96 CASES

RELEASE - APRIL 2020

DRINK - NOW - 2023

LIVE CERTIFIED SUSTAINABLE

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RIDGECREST
EST. 1980

A dad, a daughter, and a hill.

Harry Peterson-Nedry | Founder

Wynne Peterson-Nedry | Winemaker/Proprietor

Ridgecrest Vineyards, Ribbon Ridge AVA,
Willamette Valley, Oregon

When we first set foot on Ribbon Ridge nearly 40 years ago, we knew it was something special. There was an indefinable magic to the place, in the low-slung, rolling hills that rise and fall like the breath of a slumbering child. It was undeniably alive, and bursting with potential.

In 1980 folks thought we were just plain nuts to plant wine grapes on that chilly rise located on the western edge of the Willamette Valley. The common thought at the time was that the site was situated too far west for grapes - too windy, too foggy, too cool.

We naively followed our gut, planting the first vineyard on what would one day become one of the premier wine appellations in Oregon, the Ribbon Ridge AVA. Ridgecrest Vineyards did not disappoint. Early barrel samples were encouraging. We studied it, continued to plant, and dug deeply.

After 34 harvests at Chehalem and 17 years crafting our cellar-worthy RR wines, we know these vineyards – the ins and outs, strengths, and peculiarities of each and every block. We've done our homework.

Now, it's recess. We're ready to come out and play.*

Our new Ridgecrest label allows us to do just that – to experiment with all of those blocks, lots, and barrels that beg our attention every harvest – the ones we are loathe to blend with others, because they are just so damned intriguing. Pinot Noir will be the mainstay of the Ridgecrest label, with supporting roles played by Gamay Noir, Grüner Veltliner, Pinot Gris and Riesling.

Harry Peterson-Nedry

Wynne Peterson-Nedry

RIDGECREST EST 1980 RIBBON RIDGE

Follow our progress from barrel to bottle,
from yurt to winery at ridgecrestwines.com.

*as much as two nerdy chemists have the capacity to do.