



## 2023 RIDGECREST ESTATE PINOT NOIR ROSÉ

RIDGECREST VINEYARDS | RIBBON RIDGE AVA | WILLAMETTE VALLEY | OREGON

### ABOUT THE VINEYARDS

Ridgecrest Vineyards is dry-farmed sustainably according to **LIVE** (Low Input Viticulture & Enology) standards.

Established - 1980 | Planted - 1982 - current | Elevation - 480 - 690ft | Acreage - 120 total, 41 planted | Soils - Marine Sedimentary

Of those planted acres, almost 25 are Pinot Noir, including a Dijon Clone 115 (10%) block that is partially dedicated to our Rosé program.

### VINTAGE NOTES

#### 2023: Return to Normal: Average Becomes

We've had several unusual vintages recently, e.g., 2022 (hard freeze), 2021 (hot, hot hot) and 2020 (wildfire smoke). 2023 pleasantly showed us a recent, relative normalcy, albeit warm.

Only two harvests in the last ten have begun earlier, 2023 starting September 11, a full 30 days earlier than our average the first 15 vintages this century.

Vineyard vigor, growth and ripening were strong in this Summer, with only 2015 having more over-80F days and only 2019 having more rainfall. Cropload yields were slightly smaller by 15% than the all-varietal 2.52 ton-per-acre 5-year average, with disease pressure very low except for a couple late-held varieties and general quality very good to exceptional—and that we'd like to see become normal. - *Harry*

### WINEMAKER'S NOTES

The 2023 rosé is a classic, slightly more-savory version of our typical estate rosé. We love the juicy, fruity brightness of these spring releases, but give us some added herbal complexity and texture from neutral barrel fermentation, and we are happy. Think of this wine as “strawberries and cream went to the beach.” We have a core profile of fresh juicy strawberries, ripe red plum, watermelon jolly rancher, ruby red grapefruit, and ripe red apples, but then we see accents of crushed gravel, oyster shell, fresh green herbs, candied ginger and honeysuckle, all adding some savory diversity to the nose. The palate is smooth and silky on the finish, and has a crisp brightness throughout. Yum! - *Wynne*

### TECHNICAL DATA

**AbV** - 13.3% | **RS** - 0.3 g/L | **TA** - 6.4 g/L | **pH** - 3.23

**AGING** - 5 months | 75% neutral French oak, 25% stainless steel

**PRODUCTION** - 165 cases

**RELEASE** - APRIL 2024

**ENJOY** - NOW - 2027





Harry Peterson-Nedry | Founder

When we first set foot on Ribbon Ridge in 1980, 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.

Crafting our cellar-worthy RR wines since 2002, 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, with supporting roles played by Gamay Noir, Grüner Veltliner, Chenin Blanc, Chardonnay, Pinot Gris and Riesling.



Wynne Peterson-Nedry | Winemaker/Proprietor



Ridgecrest Vineyards | Ribbon Ridge AVA  
Willamette Valley | Oregon

Harry Peterson-Nedry

Wynne Peterson-Nedry



*Follow our progress from barrel to bottle,  
from yurt to winery at [ribbonridgewinery.com](http://ribbonridgewinery.com).*

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