

# 2025 ROSÉ OF PINOT NOIR

Oregon grown. Okanagan made.

Our Plume 2025 Rosé of Pinot Noir from Oregon was crafted in response to an extreme cold weather event in January 2024 in our Lucy's Block vineyard that devastated our 2024 harvest. The vineyard has now been replanted.

## FIELD NOTES:

This Rosé of Pinot Noir is sourced from an outstanding vineyard in the Ribbon Ridge AVA near Newberg, Oregon. Facing southeast to capture early morning through mid-day sun, the marine subsoils are well suited to growing balanced grapes with excellent acidity for expressive styles of Pinot Noir. The vineyard is planted with clones 113 and 777, noted for bright floral aromatics and mid-palate structure.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
12.5%	7.5	3.07	2.5 g/L

## WINEMAKER NOTES:

Handpicked and whole-cluster pressed, the free-run juice was fermented at cool temperatures in stainless steel tanks to preserve freshness. The wine was left in contact with fine lees over 4 months, adding body and texture. The result is a Rosé that expresses lively aromatics and has a rounded, well-balanced structure reflective of the quality of Ribbon Ridge wines.

## TASTING & PAIRING NOTES:

Expect bright aromas of ruby grapefruit, raspberry and lilac that lead into flavours of watermelon and freestone peach, balanced by a river-stone minerality. Generous and creamy on the palate with a crisp, satisfying finish. Enjoy with roasted chicken, charcuterie, or a Mediterranean salad with olives, roasted peppers, and goat cheese.

# PLUME

