

The 2021 growing season was 8% warmer than normal. Temperatures were slightly below average in the critical months of fruit development and during the vital weeks of ripening. Although the Willamette Valley experienced record-breaking heat in late June, we received rain just prior to the heat event which hydrated the vines

We had a typical budbreak in the third week of April and bloom began on June 4. Verásion was well underway by August 12, harvest began for the Chardonnay and Rosé on September 6 and September 14 for the Pinot noir. After 100 days of drought, the rain required for rejuvenating the vineyard began on September 18th, one day after we completed harvest.

Our 2021 Fairsing Vineyard Rosé of Pinot noir grapes were the first grapes to be harvested on September 6. This combination of Pommard and Dijon 777 macerated on the skins for 3 hours and allowed to settle for 48 hours. The juice was transferred to neutral French oak barrels for fermentation to an alcohol of 13.1%. The wine was bottled on February 7, 2022.

## WINEMAKER

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.

## VINEYARD

Fairsing Vineyard is managed sustainably in Oregon's Yamhill- Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.

The vineyard is nestled within a one hundred-acre Certified Family Forest and distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.









**APPELATION** Yamhill-Carlton AVA

**COMPILATION** 100% Pinot noir

SELECTIONS Pommard and Dijon 777

HARVEST September 6, 2021

AGING 100% neutral French oak

BOTTLED February 7, 2022

ALCOHOL | pH | TA 13.1 | 3.17 | 7.0 g/L

**PRODUCTION** 223 cases | 12 Magnums