

Land 16

FAIRSING

Yamhill-Carlton AVA

COMPILATION 100% Pinot noir

APPELATION

SELECTIONS
Pommard and Dijon 777

HARVEST September 7, 2023

AGING 100% neutral French oak

BOTTLED

March 7, 2024

ALCOHOL | pH | TA 13.1 | 3.17 | 5.8 g/L

PRODUCTION 206 cases | 12 Magnums

Cool and wet weather thru April resulted in a slow start to the 2023 growing season.

Our weather heated up significantly in April followed by budbreak on May 3. Grape shoot growth was rapid, and bloom occurred on June 12. We observed color change or verásion in mid-August.

On August 31, after 112 days without precipitation, we receive a welcome and replenishing rain. Harvest began September 7 under sunny skies and yielded consistently beautiful fruit for our Rosé of Pinot noir.

This combination of Pommard and Dijon 777 macerated on the skins for 5.5 hours and was gently pressed before barrel fermentation in neutral French oak.

The wine was bottled on March 7, 2024 with a final alcohol of 13.1%.

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.







