FAIRSING VINEYARD
2024 ROSÉ of PINOT NOIR

VINTAGE

What a fantastic growing year. After repeated seasons of notable weather surprises, it was rewarding to experience a beautiful and easy growing year.

2024 started with an abundance of rain January through March which gave our soil a good reserve. Bud break began in the Chardonnay blocks April 10 with the Pinot noir blocks following in late April. Bloom or flower occurred June 21.

Throughout the summer, we experienced no days over 100 degrees. August temperatures were 85% of the 15-year average and September's temperatures were average. Thus, flavors in the grapes developed fully before harvest on September 20.

This combination of Pommard and Dijon 777 was gently pressed and barrel fermented six months in neutral French oak.

The wine was bottled on March 7, 2025 with a final alcohol of 13.2%.

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 is 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 20, 2024

AGING
100% neutral French oak

BOTTLED
March 7, 2025

ALCOHOL | pH | TA
13.2 | 3.27 | 5.6 g/L

PRODUCTION
174 cases | 12 Magnums

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE · CERTIFIED FAMILY FOREST · BEE FRIENDLY FARMING CERTIFIED

Recipient of the **2025 Award for Excellence in Sustainability** *from* **LIVE Certified**

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