

ROSE ROCK

DROUHIN OREGON

2022 Chardonnay, Eola-Amity Hills

ABOUT DROUHIN OREGON ROSEROCK

Roserock is an extraordinary vineyard at the southern tip of the Eola-Amity Hills, in Oregon's Willamette Valley. Ancient volcanic soils, an ideal elevation range, and the unique cooling effect of the Van Duzer corridor produce classic cool-climate Pinot Noir and Chardonnay. Roserock is LIVE-certified sustainable.

ABOUT OUR EOLA-AMITY HILLS CHARDONNAY

Our Roserock Chardonnay brings together the estate's three Chardonnay blocks which are handpicked and sorted. The Chardonnay is pressed immediately, and sent in equal parts to tank and barrel. Once malolactic fermentation is complete, Véronique assembles the two portions into her final cuvée.

THE 2022 VINTAGE

The 2022 growing season began with great optimism. After a reasonable winter, bud break started in early April, right on schedule. Then, an unprecedented arctic air mass swept in, bringing snowfall, below-freezing temperatures, and the first-ever frost to impact our vineyards. Subsequent cool and damp conditions over the next few months caused sluggish vine growth, putting us 2-4 weeks behind by June. Mercifully, Mother Nature bestowed abundant sunshine and higher-than-average temperatures on us as harvest approached, resulting in a gentle conclusion to the season and excellent fruit ripeness.

VÉRONIQUE'S TASTING NOTES

The 2022 Roserock Chardonnay is a ray of sunshine from our vineyard in the Eola-Amity Hills. The pale flaxen yellow hue hints at the vintage's fresh charm. A swirl of zesty lemon curd, white flowers, thyme, and a hint of sea breeze all combine in a fresh and complex nose. On the palate, the wine tilts to the lighter side of medium-bodied, with a balanced mix of orange burst, pie, peach pit, and a touch of vanilla. The delicious finish is bright and round. A very charming wine. Santé!

— Véronique Drouhin

