# Phelps Creek

# 2022 Phelps Creek Rosé Columbia Gorge

## WINEMAKER COMMENT

In 2007, a young French winemaker toured through our vineyard, never before experiencing the Columbia Gorge. Learning that the harvest in France would not conflict with harvest in the Gorge, Bob pitched Alexandrine Roy about joining our team to make the 2007 vintage. Alexandrine stayed with the Phelps Creek team ever since, sharing her expertise of traditional Burgundian winemaking technique with the grapes of Phelps Creek Vineyards.

## PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

### VINTAGE

Mother Nature continues to provide unique weather events, with the spring and fall of the 2022 season no exception. Typically we witness vine "bud break" the beginning of May. You get a good sense of the timing by watching the other blooms in the Hood River Valley orchards. On our estate, grapes push out their first green growth between pear and apple trees blooming.

In 2022 we received a freak 18" of snow on April 11. We had the house cherry tree covered in blooms and snow. Needless to say the bees took some additional vacation. All this pushed our bud break back about 3 weeks into drier weather than typical. Our projected harvest extended well into October—with the hanging question of can we get the fruit in before the fall rains?

We adjusted clusters on the vine to our typical low yield targets for flavor intensity. The fall weather developed miraculous, with no rain until the final week. On the other hand, cluster weights of the vines far exceeded yield forecasts. We ended up with significantly more fruit than ever before, but blessed with great intensity of flavors. It was an epic, if wacky vintage which made us very proud of our team in coping and of what you will find in the bottle.

### WINEMAKING NOTES

2022 Phelps Creek Fleur de Roy Rosé utilizes the grapes from the first harvest of the year, preserving balance and natural acidity. Full cluster direct press fruit is given a kiss of skin contact to create a complex, yet light and refreshing wine. This highly anticipated seasonal release bursts with bright acidity and youth.



# TASTING NOTES

A pale apricot color frames classic berry tones infused with hints of grapefruit and tangerine. A flinty mineral finish is supported by bright, refreshing acidity. The color alone celebrates spring, pairing with grilled lamb and fresh vegetables. In summer serve chilled as an aperitif, or paired with light foods such as salads and grilled fish. During the fall, this rosé pairs beautifully with soups and chili —truly a four season wine.

BOTTLE NOTES
Harvest date: September 20, 2022
Brix at Harvest: 22.8
Stainless Tank Fermentation
Alcohol per Volume: 12.0%
Bottling date: March 2023
Case Produced: 280