

Phelps Creek

V I N E Y A R D S

2023 Phelps Creek Rosé of Pinot Noir 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. Phelps Creek Vineyards is now LIVE Certified, Salmon Safe and Bee Friendly, choosing and implementing sustainable practices in our farming techniques

VINTAGE

The season began and progressed in sync with the “old normal.” Bud break arrived the first week of May and after an early June bloom, we forecasted harvest starting the last week of September. A long, lingering season seemed poised to bring us well structured and flavorful fruit. Lynette and I thought the timing allowed us to slip off to Bordeaux—after all, those who work in wine need to vacation in wine. Just about the time we landed in France a heat wave enveloped Oregon. Suddenly our September 18 harvest date crept forward to the 15th, our travel home date, as the ripeness of our blocks accelerated. Our crackerjack team kept us informed and sprung into action, bringing in the first grapes of the season while the happy owners reclined in Delta business class heading west. Sometimes life is extraordinarily good.

WINEMAKING NOTES

2023 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.



REVIEWS

92 Points - Paul Gregutt (April 2024)

“A fragrant, elegant wine that drinks much lighter than its listed alcohol. This is sourced from estate grown Pinot Noir at the winery just outside of Hood River. French-born winemaker Alexandrine Roy gets a well-deserved shout-out on the label. This truly is springtime in a bottle – a masterful combination of delicacy and depth, with subtle flavors of dried flowers and stone fruits adorned with citrus rind.” - P.G.

BOTTLE NOTES

Harvest date: September 17, 2023

Brix at Harvest: 25.2

Stainless Tank Fermentation

Alcohol per Volume: 13.9%

Bottling date: February 28, 2024

Case Produced: 266