

Phelps Creek

V I N E Y A R D S

2021 Phelps Creek Fleur de Roy Rosé of Pinot Noir

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

The 2021 vintage provided a wild ride, yet ultimately resulted in intense flavors and a beautiful Fall weather harvest. The most unusual occurrence brought Oregon 110+ temperatures during June, right on the cusp of flowering. Never before had we experienced such intense heat so early in the season. The vines handled the environmental furnace with aplomb and just paused in their growth. Once the weather passed, the vines exploded in growth, somewhat like those “chia pets” of late night advertisements. We actually switched up our farming and performed vine hedging prior to leaf removal just to effectively control the canopy. Harvest began about the middle of September, but the we were blessed with cool nights which slowed down ripening and preserved natural acidity. During the Summer we proudly became LIVE certified for sustainable wine-growing.

WINEMAKING NOTES

2021 Phelps Creek Fleur de Roy Rosé of Pinot Noir utilizes grapes from the first harvest of Dijon 115 Clone, preserving balance and natural acidity. Whole 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 17, 2021
100% Estate Pinot Noir	
Homestead Block Dijon 115	
Average Brix	23.4
Alc:	12.3%
Fermented in Stainless Steel	
Bottling:	March 2022
Case Production:	236

