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Four Graces

2022 DUNDEE HILLS RESERVE ROSÉ OF PINOT NOIR

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers pinot noir as well as small amounts of pinot gris, pinot blanc and chardonnay. The wines are produced from our three estate vineyards — Foley Family Estate, Doe Ridge Estate, Weathergale Estate and other top sites in the Willamette Valley. The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.



VINTAGE

The 2022 vintage will be remembered as a challenging but rewarding growing season. April frosts impacted much of our Northern Oregon vineyards in the Willamette Valley. Our Black Walnut Estate vineyard was not affected by the frost due to its higher elevation in the Dundee Hills, but The Foley Estate Vineyard had some moderate frost damage in the lower blocks. While the growing season was challenging in the spring, we were rewarded by a temperate summer and dry autumn. Our harvest season began about three weeks later than 2021.

VINEYARD

The fruit for this wine was sourced from select blocks of the Foley Family Estate Vineyard that encompasses 110 acres nestled in the Red Hills of Dundee as well as our newest vineyard, Black Walnut Estate.

TASTING NOTES

The pinot noir for this rosé was handpicked and whole cluster pressed to preserve the delicate aromatics and light pink color. The contribution from the neutral French oak adds weight and length to the palate and also allows contact with the lees for a creamy texture. Aromas of fresh wild strawberry and stone fruits set the tone for this delightful rosé. The palate shows bright notes of grapefruit and strawberry that lead into a soft minerality. A lively acidity accents the ripe fruit flavors and carries the wine into a crisp finish.

TECHNICAL DATA

Appellation:	Dundee Hills
Vineyard Source:	Foley Family Estate & Black Walnut Estate
Varietal Composition:	100% Pinot Noir
Aging:	5 months in stainless steel; 3 months in neutral French oak barrels
Alcohol:	12.9%
RS:	0.23%
pH:	3.41
TA:	6.34 g/L
Case production:	550

