Aeritage

2023 HERITAGE 91 ROSÉ

"I see wine as part of my journey. I am fascinated by it. With McCollum Heritage 91, I want to share my learnings and my love for wine, taking fans and wine lovers alike with me along the way." - CJ McCollum

DESCRIPTORS:

POMEGRANATE WATERMELON TANGERINE PEEL **RELEASE DATE:** May 6, 2024

SUGGESTED RETAIL:

\$33.00

COMPOSITION:

100% Pinot noir

PRODUCTION: 509 X 750ML 12pk

APPELLATION:

Chehalem Mountains

FERMENTATION:

This wine is a combination of both pressed and saigneed juices. It was fermented entirely in stainless steel tanks at cool temperatures to preserve aromatic freshness.

AGING:

After its 30-day fermentation the majority of the wine (76%) was aged in stainless steel tanks; a modest amount (24%) was aged in neutral oak barrels for two months to add texture and complexity.

ALCOHOL | pH:

13.1% | 3.30

HARVEST DATES: September 11, 2023 - September 18, 2023

BOTTLING DATES:

February 8, 2024





NOTES FROM CJ:

"Drinking a delicious glass of Rosé on a warm afternoon has become one of my favorite summer pastimes. The teams and I at McCollum Heritage 91 and Adelsheim are incredibly intentional about the wines that we produce. We want to create incredible wines that both reflect my own palate and that we believe our customers will enjoy. We took that same approach with our 2022 Heritage 91 Rosé. I love a Rosé that is fruit forward and we've accomplished that yet again with this year's release. This is a wine that we are truly proud of. We can't wait for you to try it!"

TASTING NOTES FROM WINEMAKER, GINA HENNEN:

"This is a seriously delicious Rosé. It has loads of red fruited aromas—pomegranate, watermelon, strawberry—but with an underpinning of tangerine peel and tarragon that lend complexity. It is vibrant and juicy with enough structure to pair well with anything you're eating for dinner tonight."

VINEYARDS:

The grapes for this wine come entirely from LIVE certified estate vineyards in the Northern Willamette Valley.

ADELSHEIM