

2022

DIVISION-VILLAGES "L'AVOIRON"

The perfect sunny day refreshment in a glass!

| BOX SCORE | | | |
|-------------|-------------------------------|------------|------------|
| VARIETY | GAMAY NOIR 100% | ALC | 12.5% |
| APPELLATION | COLUMBIA VALLEY AVA | PH | 3.28 |
| AGEING | 3 MONTHS STAINLESS STEEL TANK | PRODUCTION | 1300 CASES |



VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs, thrills and spills, and everything in between. 2022 was no different, but thankfully, most of the big excitement occurred before the growing season really started. What followed was classic Pacific Northwest.

April was dramatic, to say the least. Bud break ensued for many of grape varieties in early April, and then a massive cold front came through that brought very late-season snow and ice and caused widespread frost damage on many of the early buds. The rest of April and into June stayed rainy and unseasonably cool. Seriously behind at this point, many of us pondered if this growing season was done before it started.

And then things changed. The sun came up, the days warmed, and our resilient vines did what they always do, find a way to thrive. The summer was ideal for the Northwest and slowly our spirits rose, but the nagging question remained, what will happen during the early fall? The weather held until October 16, enough time for us to harvest our sites in near-perfect conditions and with near-perfect ripeness.

WINEMAKING + FERMENTATION

The processing work for making the rosé is relatively straightforward and like most wines, really comes down to picking correctly. Once harvested, the grapes are destemmed and pressed immediately. After a few days of settling, the wine is moved to stainless steel tanks for fermentation. We use a pied de cuve to help start fermentation in one of the tanks and let the others spontaneously start. The primary fermentation lasts 30-45 days, and then the wine ages in tank for about 3 more months before being crossflow filtered for clarity and bottled with a small sulfur addition.

TASTING NOTES

The perfect sunny day refreshment in a glass! Vibrant acidity – the cornerstone for delicious rosé – plus harmonious fresh melon, light red fruits, and great texture make this a mouthwatering year for our flagship rosé! For the past decade the Carousel Vineyard has grown the best calcium-loaded Gamay grapes so suited for our style of rosé!