

# WHOLE CLUSTER® ROSÉ OF PINOT NOIR

## **OUR STORY**

In 2015, the first Whole Cluster® Rosé of Pinot Noir was created by fermenting the first free-run juice that burst from uncrushed Pinot Noir clusters. This whole cluster process achieves great color, aroma and flavor in the rosé and strengthens our Whole Cluster® Pinot Noir quality.

#### TASTING NOTES

Bright aromas of ripe cherries, blood orange, hibiscus flowers and crushed herbs. Flavors of watermelon, cherry blossoms and ripe strawberries on the palate.

#### FOOD PAIRINGS

Enjoy it with a summer strawberry salad, Gouda cheese board, grilled pork loin or lemon herb salmon.



# **TECHNICAL DATA**

stainless steel tanks)

Grape Type: Pinot Noir
Appellation: Willamette Valley
Fermentation: Saignée (juice pulled
out of Whole Cluster Fermentation in

Serving Temperature: 50 – 60°F Refer to the back wine label for additional tech

## HISTORY OF SUCCESS

94 pts. & Gold Medal – Sunset International Wine Competition, 2022

91 pts. - Wine & Spirits, 2021

90 pts. - Wine Enthusiast Magazine, 2020

90 pts. & Editors' Choice - Wine

Enthusiast Magazine, 2019, 2018