

2022

WILLAMETTE VALLEY
VINEYARDS



Whole Cluster
ROSÉ OF PINOT NOIR
WILLAMETTE VALLEY • OREGON

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

Grape Type: Pinot Noir

Appellation: Willamette Valley

Fermentation: Saignée (juice pulled out of Whole Cluster Fermentation in stainless steel tanks)

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*