

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

Aromas of ruby red grapefruit, guava and orange that continue with a juicy, lush palate offering flavors of strawberries and raspberries.

FOOD PAIRINGS

Pair with appetizers like antipasto and charcuterie platters, seasonal salads, Dungeness cake cakes, shrimp Pad Thai and roasted poultry.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Refer to wine back label for additional tech.

HISTORY OF SUCCESS

91 pts. – Wine & Spirits, 2021 90 pts. – Wine Enthusiast Magazine, 2020 90 pts. & Editors' Choice – Wine Enthusiast Magazine, 2019, 2018

