

Willamette Valley Vineyards Whole Cluster Rose

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Our Whole Cluster Rosé is hand harvested in the early morning. About half of the grapes go directly to press for whole-berry pressing and the remaining amount is gently placed into a chilled tank. The soft gravity pressing created only by the weight of the clusters themselves breaks open the berry skins and releases delicate, free-run Pinot Noir juice. Initially, the color of the juice is a pale pastel pink, but after 24 hours of skin contact, a beautiful rose-hued pink juice is pulled from the tank. The remaining whole clusters are left behind in the vessel to ferment and become our Whole Cluster Pinot Noir. That pink juice is fermented cold in stainless steel tanks using yeasts which preserve and accentuate the delicate aromas. The wine was racked off its yeast lees immediately post-fermentation to maintain fresh, fruity, floral characteristics. We bottle this Whole Cluster Rosé of Pinot Noir early in the year to preserve the fresh characteristics.

ALCOHOL BY VOLUME: 12.9%

ANNUAL PRODUCTION: 8,000 cases

THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of garden hose to get the grapelings through their first summer. Willamette Valley Vineyards has grown from a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

THE ADJECTIVES

OVERALL: Fragrant and Refreshing

AROMAS / FLAVORS: cherries, blood orange, hibiscus flowers, and crushed herbs

MOUTHFEEL: dry to off-dry

THE SELLING POINTS

Aromatic, Fruit- forward and complex Rose.

SUSTAINABILITY: Sustainable In Practice

PAIRING: Pair with strawberry salad, Gouda cheese board, grilled pork loin or lemon herb salmon

