



RAINSTORM
Silver Linings
Pinot Noir Rosé
Oregon

Area of Production:

Willamette Valley & Umpqua Valley, Oregon.

Soil:

Mostly volcanic origin with some alluvial deposits in the Willamette Valley.

Grape Variety:

Pinot Noir.

Production Technique:

With its cool, mild climate, the Willamette Valley of Oregon produces Pinot Noir with an fruity, elegant style and complex yet subtle flavors. 65% of the grapes were direct press for this Rosé providing acidity and elegance. 35% came from the saignée Pinot Noir tank providing additional fruit and some structure. The wine was fermented with native yeast to dryness at cold temperature (50°F) and aged on fine lees for 3 months. We designed our winemaking to craft a light, elegant and refreshing Rosé.

Characteristics:

Color: Rose pink.

Bouquet: Strawberry, rose petals and pomegranate seeds.

Taste: Crisp and lush.

Alcohol Content: 12.5%.

Total Acidity: 5.8%.

Silver Linings pairs beautifully with scallops and fresh vegetables or with a spring salad.