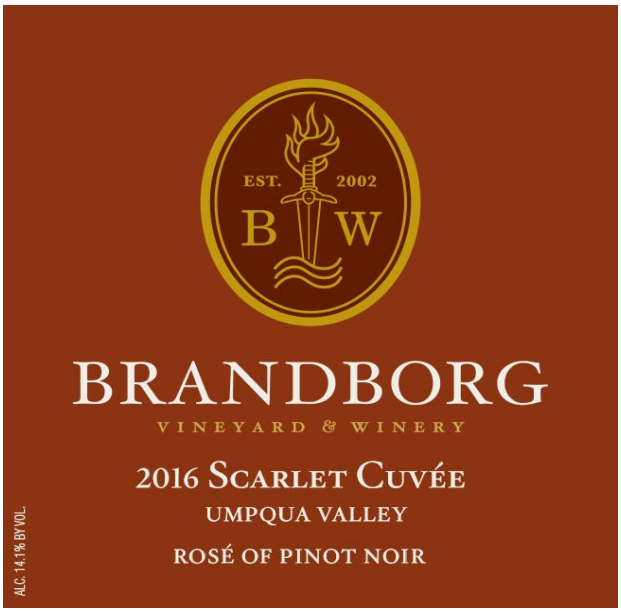

2016 Scarlet Cuvee
Rose of Pinot Noir
Umpqua Valley AVA

Production:	126 cases
Alcohol:	14.1%ABV
Total Acidity:	7.5g/L
pH:	3.42

We make our rose by using the traditional saignee method, from the French "to bleed." This is a technique to remove some juice from the vat of destemmed grapes. For us this means taking a very small proportion of juice from many different pinot noir lots, "bleeding" the fermenters after two days of skin contact, before the conversion of sugar to alcohol begins. In this way, our rose of pinot noir always represents a snapshot of our entire vintage. The wine is then fermented in stainless steel barrels.

This wine has a lovely blushing pale pink color. The aromas summon thoughts of warm summer days with scents of strawberries, candied cherries and floral hints of jasmine and honeysuckle. In the mouth, the strawberry fruit is complimented by flavors of pomegranate and rhubarb. The wine has vibrant acidity that enlivens your palate. There is a pleasant tingly mouthfeel that goes on and on. Don't let this pink wine fool you, this is a bone dry, serious rose.

Enjoy this wine chilled with savory cheese dishes, fresh fruits, ham sandwiches, Salade Nicoise or just sip by itself and take in the grandeur of a beautiful sunny day.

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LIVE CERTIFIED SUSTAINABLE

We are comitted to sustainable famring and winemaking.

Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE Certified

SALMON SAFE