



2022 Pinot Noir Rose

Skin contact achieves the deep salmon color, while stainless steel fermentation yields a fresh, lively rosé. This wine is not shy on flavors and is a friendly food pairing. From BBQ to Thanksgiving this will not disappoint.

Tasting Notes: Ripe Strawberry, Good Acidity, Citrus Rind, with hints of Rose Petals

90 pts – Wine Enthusiast - This wine isn't overly complicated, but it answers all the questions you could ask of a rosé. Apricot and sweet red raspberry aromas set the table, with flavors like strawberry gelato and chrysanthemum tea with a slice of lemon closing the deal. The wine's modest acidity and creamy texture make for easy sipping.

AVA Breakdown: 80% Saffron Fields, 20% Chehalem, 100% Willamette Valley

Varietal: 100% Pinot Noir

Barrel Aging: 0%, Stainless Steel

Alcohol Percentage: 14.0%

pH: 3.59

Harvest Date: 10/14/2022

Bottling Date: 12/7/2022

Cases Produced: 175 cs

Retail Price: \$37.50



Saffron Fields Vineyard is in the heart of the Yamhill-Carlton AVA in the Willamette Valley, Oregon. The site has ancient marine sedimentary soils characteristic of the AVA with a gentle south-southwest aspect. The dry farmed vineyard is certified Sustainable by LIVE and is certified Salmon Safe.