

OREGON TWILIGHT BLUSH ROSE` WINE

TASTING NOTES

This wine is made of a blend of the Pinot Noir and Riesling grapes. The temperate growing season of the Pacific Northwest produces Pinot Noir grapes with an intense aroma and distinctive flavor. The Riesling exhibits aromas of honeysuckle and pear followed by a crisp apple-like flavor accented by honey and floral notes. Together they create a well balanced yet soft and sweet rose` style wine. We bottle it in a clear flint style bottle to show of the beauty of its color.



WINEMAKER NOTES

Pinot Noir is the dominant in this wine comprising over 80% of the blend. After 100% destemming the juice was fermented on the skins in a cold soak style for only 5 days then pressed and fermented in tanks. Our style is to produce both wines separately and then they are blended and sweetened prior to bottling. Oak Knoll began producing Twilight Blush in the early 80's as an alternative to Wine Coolers, then as the Oregon wine industry grew and Pinot Noir became the Flagship of Oregon

winemaking, purchasing the grapes became to costly for the price point of a rose` style wine. Well, as the glut of grapes has made an impact on the prices, it has given us the opportunity to revive Twilight Blush which developed a large "cult" following in the past.

PRODUCTION

1,674 cases produced
12% alcohol
2% residual sugar
.57 G/L total acidity
3.42 Ph

