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**2021 BIG SALT “Orange Rose”**

*A blend of skin contact wine -aged in barrel – unfined, unfiltered, nothing added but SO2.*

**ABV** 12.9%, **pH** 3.6, **TA** 6.0g/L, **SO2** 40ppm

\*Unfined, unfiltered.

**Production**

* **50% 14 day skin contact Pinot Gris (Columbia Gorge AVA, est. 1985)**
* **50% skinz-y Big Salt**
* Neutral barrel (6 months)
* Nothing added except SO2, 40ppm total.

What is an orange rose you ask? We don’t know either. Big Salt “Orange Rose” is nearly an equal blend of ramato style Pinot gris, and Big Salt FERMENTED & AGED IN NEUTRAL BARREL. The combination of these production methods left us with a wine that doesn’t look or smell like a rose – it isn’t as funky or extracted as an orange wine – it lives somewhere in between…or beyond?

**Wine**

2021 BSOR has a cranberry meets *Sunny D* color, perhaps due to the 14 day PG skin fermentation. The Big Salt components that went into barrel saw anywhere from 8 hours of skin contact up to 3 days. It’s aromas remind me of an orange creamsicle stirred into a cup of hibiscus tea steeped with autumnal spices. There’s a heavy dose of galangal and roasted carrot notes on the palate, which has the grip and power of a gravely red wine.

Big Salt “Orange Rose” on the surface is a fun wine, but hiding in the depths is a brooding root veg earthiness. So, feel free to soak in the sunny, warm shallow waters, it’s nice there – but if curiosity pulls you to the deep end you may be rewarded with the earthly delights of Oregon terroir.