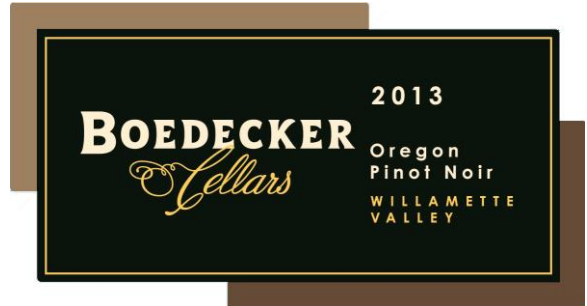


Oregon Pinot Noir

WILLAMETTE VALLEY PINOT NOIR



WINEMAKING

Hand harvested in the fields, hand sorted in the winery, 25% whole cluster, 75% whole berry lots in 1.5 ton fermenters. 5-7 days cold soak with native yeast, spontaneous ferment. Native ml took place in barrel and with nine month élevage, sur lee and hand bâttage.

90% neutral French oak barrels, 10% new Francois Freres and Rousseau.

VINEYARDS

A rich and varied mix of vineyards spanning Oregon's Willamette Valley, from the Chehalem Mountains, to Yamhill-Carlton, including Eola-Amity and the Dundee Hills. 100% Pinot noir; the clonal mix is 40% Pommard, 20% field blend of Dijon 667 & 777, 20% Dijon 114, 13% Dijon 115, & 7% Wadenswill.

TASTING NOTES

"...like crashing through a raspberry hedge without the prickly bits."
@RandomOenophile.

