



cedar +
salmon

PINOT NOIR
WILLAMETTE VALLEY

VARIETAL

100% Pinot Noir

APPELLATION

100% Willamette Valley

PH

3.69

TA

4.8 g/L

ALC

13.0%

SRP

\$24.99

UPC

8 56442 00560 4

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PINOT NOIR

WILLAMETTE VALLEY / 2017

TASTING NOTES

Brimming with fresh blackberry and plum aromas, our Willamette Valley Pinot Noir gains earth and herb nuances with time. Ripe red plums and red cherries dominate the smooth palate, accented by a dash of herbs.

WINEMAKER NOTES

Winter gave way to a cool and wet spring, resulting in an April bud break in the Willamette Valley. With warming in May and June, vineyards produced more clusters and larger clusters per vine. Gentle handling and de-stemming at the winery retained freshness and preserved the texture sought after in Pinot Noir. The juice was fermented on the skins for 15-20 days at 80-90F, then gently pressed to stainless steel for settling. The wine was then aged in a mixture of oak and stainless steel for seven months before being racked clean prior to blending and bottling.

FOOD PAIRINGS

Versatile and food-friendly, this Willamette Valley Pinot Noir pairs exceptionally with oven-baked salmon, sage and butternut squash ravioli or roast pork with a cranberry glaze.