



cedar +  
salmon

PINOT NOIR  
WILLAMETTE VALLEY

**VARIETAL**  
100% Pinot Noir

**APPELLATION**  
100% Willamette Valley

**PH**  
3.65

**TA**  
5.20 g/L

**ALC**  
13.0%

**SRP**  
\$24.99

**UPC**  
8 56442 00560 4

# cedar + salmon

PINOT NOIR  
WILLAMETTE VALLEY / 2018

## TASTING NOTES

Attractive scents of ripe red fruits and earthy undertones of fresh herbs open in the glass. Lively flavors of wild strawberry and rhubarb are enhanced with underlying notes of wild sage and toasted hazelnut. The lush texture is balanced with a burst of lively acidity, firm structure, and a lingering finish.

## WINEMAKER NOTES

The spring and summer of the 2018 growing season were some of the warmest and driest on record in the Willamette Valley. Followed by cool autumn weather, the Pinot Noir fruit ripened to its full potential. 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

This Willamette Valley Pinot Noir pairs exceptionally with earthy cheeses, wild mushroom pasta and pan-seared duck with a wild berry reduction sauce.