



VARIETAL
100% Pinot Noir

APPELLATION
100% Willamette Valley

PH
3.72

TA
5.10 g/L

ALC
13.5%

SRP
\$24.99

UPC
8 56442 00560 4

cedar + salmon

PINOT NOIR
WILLAMETTE VALLEY / 2019

TASTING NOTES

A swirl of the glass reveals a rich purple hue. Complex flavors of roasted cherries and eucalyptus are complemented by hints of gunpowder. Bright strawberry balances out the lush texture and lingers on the palate through a long finish.

WINEMAKER NOTES

The 2019 growing season began cold and wet with a few mild frosts during late April, but started off warmer than average and saw fewer than average heat spikes. The vintage will be remembered for early rains in September and rapid cool down into October. 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.