



MAISON NOIR

OREGOGNE PINOT NOIR

WILLAMETTE VALLEY

Blended from two single vineyards in the Eola-Amity Hills A.V.A. at different elevations. De-stemmed, 5-7 Day cold soak and 28-day extended maceration. 12 months maturation in 25% new French oak, followed by 6 months in bottle.

Bright cherry fruit, blueberry, bramble and sous-bois, followed by flowing minerality from start to finish.



www.banvillewine.com

Banville
Wine Merchants