

Maison Noir

*Bastardo Jackson*



Location: Trousseau is a grape traditionally cultivated in the Jura region of France. The Trousseau Noir grapes used to make Bastardo Jackson comes from Eola Springs Vineyard in the Eola-Amity Hills AVA of Oregon. With its marine sedimentary soils and cooling coastal winds, this site produces grapes with vibrant aromatics, refined structure, and a distinct mineral edge.

Vinification: Grapes are harvested in October. Seven-day cold soak, with an additional 18 days of skin contact, fermented in stainless steel.

Grape varieties : Trousseau Noir

Soil : Marine sedimentary soils

Alcohol : 13.8%

Tasting notes :

Andre's fresh take on this chillable red is reminiscent of strawberry rhubarb pie with notes of citrus oil alongside the slight earthiness of beets.

