

Maison Noir

*XL Pinot Noir*



A magnum version of Andre's OPP Pinot Noir.

Location: Fruit is sourced from several of the finest vineyards from a variety of appellations in the Willamette Valley.

Vinification: Grapes are harvested in October. Pressing is followed by a seven-day cold soak with an additional 18 days of skin contact. Fermented in stainless-steel. Aged for 12 months in French oak barrels, 30% new.

Grape varieties : Pinot Noir

Alcohol : 13.5%

Tasting notes :

This is classic Oregon Pinot—earmark Willamette Valley. It is accessible; a great value; and stays true to vineyards from which it was born.

