

Maison Noir

Oregogne Pinot Noir





Hills of Oregon.

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.

Maison Noir was founded by sommelier André Hueston Mack in 2007. The wines are unique and distinctive garage wines, initially created for some of the New York's best restaurants and now available nationwide. Throughout his career Mack has forged unique relationships with luminary growers and winemakers from around the planet. It is with this prestigious group that Mack currently creates his wines.

Grape varieties: Pinot Noir

Altitude: 500-700 ft. ASL

Vineyard age: 8-15 years-old

Soil: Volcanic, mostly Nekia

Alcohol: 14.2%

Tasting notes:

Bright cherry fruit, blueberry, bramble and sous-bois, followed by flowing minerality from

start to finish.

