

## Vine & Supply

### *Pinot Noir Willamette Valley*



The grapes for this wine are sourced from vineyards in Oregon's Willamette Valley. Destemming of the berries is followed by a 5-7 day cold soak. Fermentation occurs naturally. The wine spends 12 months in French oak barrels, 70% neutral and 30% new, as well as an additional 12 months in bottle before release.

Grape varieties : Pinot Noir

Altitude : 120m - 250m ASL

Vineyard age : 15-year-old vines

Soil : Red Jory clay on the hills and Willakenzie soil on the flatlands

Alcohol : 13.3%

Acidity : .55

Tasting notes :

This wine has high-tone cherry fruit off-set by ripe red berries backed by anise with cedar overtones. Well balanced, with a silky texture delivering to a complex finish.

