

Maison Noir

New Noir



Grapes: Andre Mack sources fruit from several of the finest vineyards in the Willamette Valley. It is this combination of grapes from a variety of appellations that creates a wine that is broad and complex with many layers.

Winemaking: The Pinot Gris sees extended skin contact and is co-fermented (w/ all grapes) in stainless steel. The New Noir is a skin contact "Northwest Edelzwicker" of sorts.

Grape varieties : 50% Gewurztraminer, 28% Pinot Gris, 12% Riesling, 5% Muscat, and 5% Pinot Blanc

Alcohol : 12.8%

Acidity : 5.3 g/L

Residual Sugar : 20 g/l

Tasting notes :

Stone fruit potpourri, racy acidity with a sprinkle of molten salt.



Sustainable

