

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 2020 vintage, despite numerous obstacles and lower yields, produced high quality fruit full of richness and complexity. The Pinot Gris, saw 22 days of skin contact and co-fermented (w/ all grapes) in stainless steel. The 2020 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 : 5.2 g/L

Residual Sugar : 20g/l

Tasting notes :

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



Sustainable

