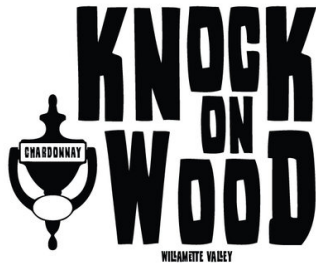


Maison Noir

Knock On Wood Chardonnay

Sourced from mid-slope vineyards on hillsides of the Yamhill-Carlton AVA in the Willamette Valley. The grapes are hand harvested and go through a long and cool stainless-steel fermentation. Malolactic fermentation is blocked to preserve freshness with no oak application.



Grape varieties Chardonnay

Altitude 150-200m ASL

Soil Willakenzie - Loess and sedimentary clay

Alcohol 13.5%

Tasting notes

Racy and lean on the palate with notes of honeydew melon, starfruit, pear, and salty minerals. This is an ideal pairing for raw seafood.

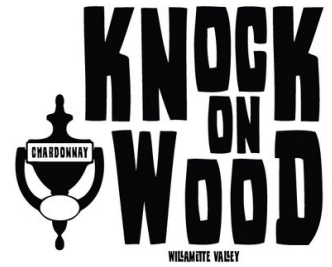
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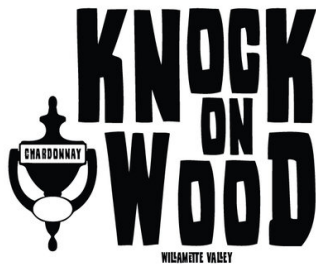
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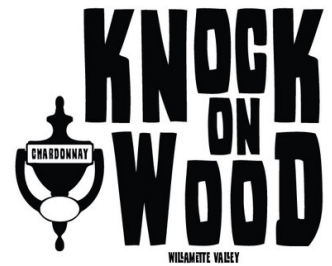
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