

## Maison Noir

### *Oregogne Pinot Noir*

The Pinot Noir grapes for this wine are grown in the Guadalupe Vineyard in the Dundee Hills.

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.

**Grape varieties** Pinot Noir

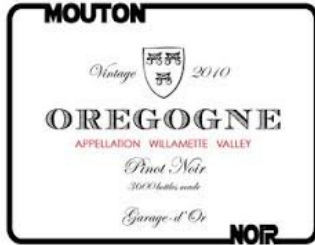
**Altitude** 500-700 ft. ASL

**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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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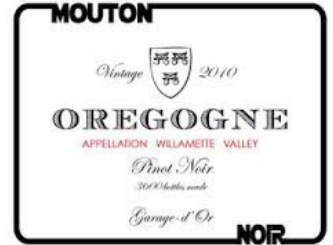
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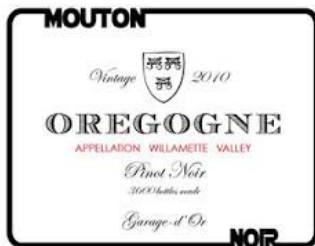
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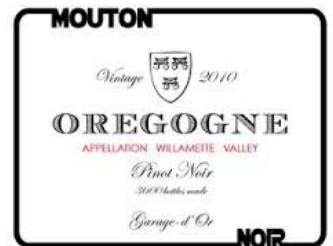
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