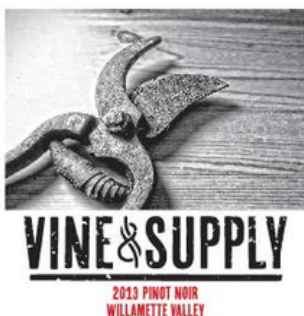


Vine & Supply

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 followed by an additional 12 months in bottle before release.



Grape varieties Pinot Noir

Altitude 120m - 250m ASL

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

Alcohol 13.3%

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.

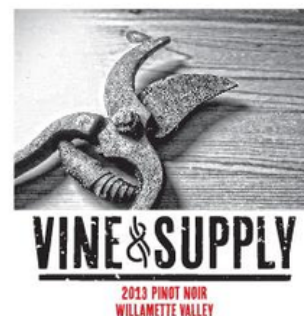
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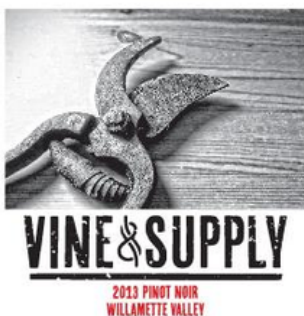
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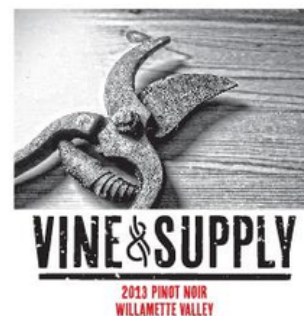
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