

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%

Tasting notes

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

Banville

Wine Merchants

www.banvillewine.com

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