



VARIETAL

100% Pinot Noir

APPELLATION

100% Willamette Valley

PH

3.78

TA

5.6 g/L

ALC

14.5%

SRP

\$24.99

UPC

8 56442 00560 4

cedar + salmon

PINOT NOIR

WILLAMETTE VALLEY / 2016

92
POINTS

Earth-toned aromas of plum and black raspberry are mesmerizing. Juicy black cherry melds with tilled soil and mushroom on the palate, creating a creaminess accented by dried herbs.

TASTING PANEL MAGAZINE - NOVEMBER 2018

WINEMAKER NOTES

Due to a warm spring, early bud break and moderate summer temperatures, Willamette Valley saw the earliest vintage ever for Pinot Noir. The fruit was of high quality and was harvested at the optimal ripeness and balance. Gentle handling at the winery retained freshness and preserved the texture sought after in Pinot Noir. The juice was fermented on the skins for 15-20 days at 80-90F, then gently pressed to stainless steel for settling. The wine was then aged in a mixture of oak and stainless steel for seven months before being racked clean prior to blending and bottling.

FOOD PAIRINGS

Versatile and food-friendly, this Willamette Valley Pinot Noir pairs well with a vegetarian risotto with stewed tomatoes and Taleggio cheese, roasted pork with a cranberry glaze, or grilled salmon with a brown sugar crust.

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