



VENICE Gondolier Sun

July 18, 2018

RED WINE TO ENJOY THIS SUMMER

By: Nicole Carbon

Circulation: 10,456



Pinot Noir is a thin-skinned black grape that produces a vibrant yet light, almost translucent, red-colored wine with low to medium tannins. It is a temperamental grape, but when grown in the right conditions and handled by a skillful winemaker, exceptional wine is made.

In the glass, you'll taste juicy red fruits like cherry, strawberry and raspberry with earthy mushroom and herbaceous aromas that lend balance and give this medium-bodied wine an elegant structure. You can serve it slightly chilled at about 55 degrees and while it pairs well with food, it is also enjoyable to sip on its own.

The best growing regions for Pinot Noir are in cooler climates with just a touch of sun to nurture the delicate nature of this grape. The best and possibly most well known area for this variety is in Burgundy, France. Here in the United States there are a few notable regions where Pinot Noir grapes grow well and make high-quality wine. These include the Russian River Valley in California and the Willamette Valley in Oregon. The moderate climates in both of these regions are ideal,

3 BADGE BEVERAGE CORPORATION

with warm daytime sun to ripen the grapes followed by cool evenings to prevent the fruit from over ripening.

Willamette Valley

The Willamette Valley is located in the Northwestern part of Oregon, just a little over an hour north of Portland. The climate is mild year round with warm summers and wet winters. Even in the warmer summer months, the nights are still cool due to coastal influences.

Wine to Try: Cedar + Salmon Pinot Noir Willamette Valley 2016

This is a richer wine with blackberry and plum on the nose. Earthy herbal notes accompanied by red plums and cherries taste divine on the palate.

CEDAR + SALMON / PINOT NOIR