



**VARIETAL**  
100% Pinot Noir

**APPELLATION**  
100% Willamette Valley

**PH**  
3.69

**TA**  
4.8 g/L

**ALC**  
13.0%

**SRP**  
\$24.99

**UPC**  
8 56442 00560 4

# cedar + salmon

PINOT NOIR  
WILLAMETTE VALLEY / 2017

92  
POINTS

While the dark blue and purple fruit perfumes the glass, this bouncy textured red is light and lithe on the tongue. Lower in alcohol keeps it fresh, with hints of earth. Spiced blackberry and licorice add depth to the mouthfeel and coffee-mocha and saffras add a savory touch.

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## WINEMAKER NOTES

Winter gave way to a cool and wet spring, resulting in an April bud break in the Willamette Valley. With warming in May and June, vineyards produced more clusters and larger clusters per vine. Gentle handling and de-stemming 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 exceptionally with oven-baked salmon, sage and butternut squash ravioli or roast pork with a cranberry glaze.