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REVIEW: CEDAR + SALMON FROM OREGON PINOT GRIS AND PINOT NOIR

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Here we have a nicely packaged Pinot Gris / Pinot Noir combo with well-executed, outstanding product design at a reasonable price in the \$20 to \$30 range.

Cedar + Salmon 2018 Pinot Gris Willamette Valley

A very pleasant, fresh white wine with juicy green apple skin and pear flavors, moderate concentration and moderate acidity. I sense that the fruit wasn't terribly concentrated, and the winemaker tried to coax bit more character out of the wine by leaving it on the skins for an extended maceration. As a result, it seems to draw some dimension from the skin contact, but the concentration of the fruit is still pretty average. It's an interesting, well-made wine made from decent fruit, and it grows on me. I have to confess that I do have a soft spot for Oregon Pinot Gris - I think this state does it on par with Italy, France, or anywhere else. (89 Points)

Cedar + Salmon 2017 Pinot Noir Willamette Valley

The bright, focused red really delivers on Oregon-style finesse-driven Pinot Noir. It's adeptly blended from Willamette Valley fruit and generally delivers on the class and style of the AVA with

3 BADGE BEVERAGE CORPORATION

sleek blueberry, blackberry, raspberry, and cherry flavors relatively unburdened by unnecessary oak. I actually drank this gem with broiled salmon, and it just nailed the pairing. If you've ever traveled the Pacific NW of the United States, you know that there is an uncanny compatibility between the food and the wine. This is a great example of the principle, "If it grows together, it goes together." It's really well executed, and if you're looking for a refreshing Oregon Pinot Noir, this one fits the bill. (91 Points)

CEDAR + SALMON / WILLAMETTE VALLEY PINOT GRIS & PINOT NOIR