



THE CHALK REPORT

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WINE REVIEW: CEDAR + SALMON 2020 PINOT NOIR, WILLAMETTE VALLEY, OR

By: Andrew Chalk

VPM: 2,190

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TASTING NOTES

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3 BADGE BEVERAGE CORPORATION

WINEMAKER NOTES

The 2020 growing season, while difficult, with wide temperature swings in the early season and fires later in the year, led to an outstanding vintage. Yielding small volumes of highly concentrated wines, this vintage's success can be attributed to the collaborative nature of Oregon's winemakers and their eagerness to communicate and lend each other support. After harvest, the fruit was pressed gently then racked clean to stainless steel tanks for fermentation. Fermented cool at around 55°F, the juice retained the freshness and purity with which it started. Minimal racking post fermentation and blending for balance were the final steps in producing this Pinot Gris.

FOOD PAIRINGS

Enjoy this Pinot Gris alongside orzo risotto with asparagus and buttery shrimp. This wine pairs exceptionally well with anything you might fancy, including your favorite book and a relaxing evening on a porch swing."

CEDAR + SALMON / PINOT GRIS