



**REALLY GOOD WINE
MADE IN OREGON**

Exhibits appealing aromas of black cherry, plum and a hint of bittersweet cocoa powder. Plush tannins and balanced acidity support a silky texture with a red fruit focus and light vanilla and oak notes mid palate. This wine is well balanced with a round, medium-full mouth feel and rounds off with core complex flavors of ripe Bing cherry, juicy plum and delicate hints of soft, toasty oak. A crisp Pinot that will win you over with its breezy approachability and complexity of senses making it a smart pick for food pairing.

2015 was an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. Gorgeous dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that will translate into extraordinary wines of both power and finesse.



2015 PINOT NOIR

VARIETAL COMPOSITIONS Pinot Noir

APPELLATION Oregon

ALCOHOL CONTENT 13.5%

CELLAR TREATMENT 8 months, neutral barrels

RELEASE DATE August 2017

PH 3.46
TA 5.80 g/L
RS 0.29%

BOTTLE SIZE 750 mL
KEG SIZE 20 L

PAIRS WELL WITH Grilled Tri-Tip, bold cheeses, & salmon