

Illahé

Pinot Noir Willamette Valley

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: 100% native fermented. Aged 10 months in barrel in 10% new french oak. 25% whole cluster.

ALCOHOL BY VOLUME: 13.3%

AGING: 10 months in barrel

ANNUAL PRODUCTION: 9000 cases

THE STORY

We enjoy working together as a family to make sustainable, handcrafted wines from our estate vineyard. We are farmers at heart and we enjoy being close to nature through our grapes, watching the seasons change the landscape around us and each vintage change the wines in the bottle.

PHILOSOPHY: Illahé is a LIVE-certified, Salmon Safe vineyard. We use cover crops throughout the vineyard to benefit the soil and for biodiversity. As part of Oregon's Deep Roots Coalition, which promotes responsible water management, we do not irrigate mature plants.



THE ADJECTIVES

OVERALL: Quaffable and mouthwatering

AROMAS / FLAVORS: Strawberry, blackberry, rose garden.

MOUTHFEEL: Silky tannins and racy acidity

THE SELLING POINTS

Delicious for any occasion on any day of the week