

# Illahé Project 1899 Pinot Noir Reserve Willamette

## THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: 100% Native fermentation, 75% whole cluster,  
18 months in 100% new French oak

ALCOHOL BY VOLUME: 13.5%

AGING: 18 months in barrel

ANNUAL PRODUCTION: 325 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:** Velvety and smooth

**AROMAS / FLAVORS:** Dried red fruit, burnt caramel, blackberry jam, earth, 5 spice, cinnamon.

**MOUTHFEEL:** Firm tannins and elegant acidity.

## THE SELLING POINTS

This wine is only man, woman, and horse powered.

**AWARDS:** 96pts Vinepair

**SUSTAINABILITY:** Certified Sustainable, Vegan,  
Minimal Intervention / Augmentation, Natural  
Fermentation

