

Willamette Valley Vineyards Bernau Block Pinot Noi



THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Picked at peak ripeness, the fruit was gently destemmed, with approximately 70% of the berries remaining intact for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

ALCOHOL BY VOLUME: 14.0%

AGING: 16 months in barrels, 29% new French oak

ANNUAL PRODUCTION: 21,660 cases

THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared

away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of

garden hose to get the grapelings through their first summer.

Willamette Valley Vineyards has grown from

a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir

Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

THE ADJECTIVES

OVERALL: perfectly ripe fruit with intense color and opulent flavors.

AROMAS / FLAVORS: Bramble fruit, plum, dried herbs and minerality

MOUTHFEEL: well structured, polished tannins and balancing acidity

THE SELLING POINTS

Single Block Pinot Noir from the first 15 acres planted

SUSTAINABILITY: Certified Sustainable, Sustainable In Practice

PAIRINGS: Oregon lamb chops, cedar plank salmon, filet mignon, mushroom risotto, truffles and charcuterie

