

Willamette Valley Vineyards Founders' Reserve Pinot Noir ON PREM ONLY

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: The stylistic vision is pure Pinot Noir fruit with a juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 90% of the berries remaining intact for intra-berry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a seven-day, pre-fermentation cold soak which provides complexity, color and mouthfeel. On the seventh 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: 13.2%

AGING: 10 months in barrel, 20% new French oak

ANNUAL PRODUCTION: 10,500 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: medium bodied with dark fruit and toasted oak

AROMAS / FLAVORS: rose, black cherry tart, baking spices and toasted oak.

MOUTHFEEL: Intergrated tannins and balanced acidity

THE SELLING POINTS

A tribute to our wine enthusiast owners

SUSTAINABILITY: Certified Sustainable, Sustainable In Practice

PAIRING: Pair with wild rice, lamb lollipops, pork tenderloin and mushroom risotto, chocolate torte

