

# Willamette Valley Vineyards Estate Pinot Noir



## 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 a whole berry component for intra-berry fermentation, which adds lively fruitforward 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:** 13.9%

**AGING:** 11 months in barrel, 18% new French oak, 82% neutral

**ANNUAL PRODUCTION:** 29,000 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 savory and fruit notes

**AROMAS / FLAVORS:** savory and fruit forward aromas of potpurri, sage, red currant and raspberry

**MOUTHFEEL:** medium-bodied

## THE SELLING POINTS

Showcasing different terroirs in the Willamette Valley AVA

**AWARDS:** 90pts Wine Spectator

**PAIRINGS:** Oregon lamb, duck breast with fruit compote, cedar plank grilled salmon

