

Willamette Valley Vineyards

White Pinot Noir

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: The wine is made from Pinot Noir picked at peak ripeness and immediately gently pressed to release free-run juice without color or tannins from the skins. The juice was fermented and aged on its lees in stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics – creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged on its lees in stainless steel and neutral French oak

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 grapevines 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

Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varieties 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: fruit-forward, refreshing and rich-mid-palate

AROMAS / FLAVORS: juicy pear, peach, citrus zest and jasmine

MOUTHFEEL: rich and medium body

THE SELLING POINTS

Unique and has both red and white wine characteristics

SUSTAINABILITY: Sustainable In Practice

PAIRING: roasted scallops, pork tenderloin, salads with citrus dressings and soft cheeses like brie.

