

Willamette Valley Vineyards Dijon Clone 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 soft, 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 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 cap management by a combination of pulsed air and pump overs, the must was pressed out and allowed to settle in the tank overnight. The wine then underwent malolactic fermentation to impart a softer mouthfeel.

ALCOHOL BY VOLUME: 13.2%

AGING: small bins and stainless steel tanks

ANNUAL PRODUCTION: 2,000 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: Light and Bright

AROMAS / FLAVORS: Savory and fruit aromas of potpourri, ripe cranberries, white pepper and baking spices

MOUTHFEEL: Fresh acidity and low tannins for a smooth finish

THE SELLING POINTS

Naturally-derived Dijon Clones grown in Willamette Valley

SUSTAINABILITY: Certified Sustainable, Sustainable In Practice

PAIRINGS: savory dishes like beef bourguignon,

