



2022

WILLAMETTE VALLEY  
VINEYARDS

*Whole Cluster*

PINOT NOIR  
WILLAMETTE VALLEY • OREGON

# WHOLE CLUSTER® PINOT NOIR

## OUR STORY

Whole cluster refers to making wine with entire bunches of grapes including the stems, a style that was common until the invention of destemming machines. Years ago, Founder and CEO Jim Bernau started experimenting with Pinot Noir by gently dropping hand-picked whole clusters in a chilled stainless steel fermenter, pushing all the oxygen out with CO<sub>2</sub> and sealing the vessel tight. The berries started to swell and turn pink. When they burst, they released the most aromatic, fermenting Pinot Noir.

## TASTING NOTES

Aromas of dried dark cherries, cinnamon and cranberry. The palate is dry with flavors of cherry, leather and tobacco.

## FOOD PAIRINGS

This wine lends itself well to sweet and tangy barbecue, pizza with red sauce, teriyaki short ribs, gourmet burgers and cedar-planked salmon.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

**Fermentation:** Whole Cluster  
Fermentation in stainless steel tanks

**Serving Temperature:** 55 – 60°F

*Refer to the back wine label for additional tech.*

## HISTORY OF SUCCESS

90 pts. – *Wine Enthusiast Magazine*, 2022

91 pts. & Editors' Choice – *Wine Enthusiast Magazine*, 2020, 2019, 2018 & 2017