

WHITE PINOT NOIR

OUR STORY

Our dedication to Pinot Noir led us to craft a unique expression of the varietal, gently pressed to prevent the release of color and tannins from the grape skins. The resulting wine has a creamy texture, rich midpalate, bright aromas and refreshing acidity. In 2019, this wine entered into distribution and has seen tremendous success.

TASTING NOTES

This clear, dry white wine opens with fresh aromas of juicy pear, peach, citrus zest and jasmine. The bright, balanced palate mirrors the aromas, complemented by hints of honeysuckle, hibiscus and orange peel.

FOOD PAIRINGS

Enjoy with seafood dishes such as seared scallops, pork tenderloin, salads with citrus dressings and soft cheeses like brie.

TECHNICAL DATA

Grape Type: Pinot Noir Appellation: Willamette Valley Fermentation: Stainless steel tanks Serving Temperature: 50 – 55°F Refer to the back wine label for additional tech.

HISTORY OF SUCCESS

91 pts. – Wine Enthusiast Magazine, 2022 92 pts. – Wine & Spirits, 2021 90 pts. – The Wine Panel, 2020 90 pts. – Wine Enthusiast Magazine, 2019