



RAINSTORM
Pinot Noir
Oregon

Area of Production:

Willamette Valley & Umpqua Valley, Oregon.

Soil:

Mostly volcanic origin with some alluvial deposits in the Willamette Valley.

Grape Variety:

100% Pinot Noir.

Production Technique:

We harvest our Pinot Noir grapes at about 22.5 Brix and then gently de-stem them before the maceration phase. Our macerations take about a week, to avoid harsh tannic flavors. The maceration ends with pressing and a full malolactic fermentation. After a rough filtration, the wine is put in contact with oak for at least 10 months.

Characteristics:

Color: Medium ruby red.

Bouquet: Strawberry, rose hips and cranberry.

Taste: Red berries, soft and elegant with flavors of bright cherry and pomegranate. Closer to a European wine than a California Pinot Noir in taste.

Alcohol Content: 12.5%.

Total Acidity: 0.45%.

Ideal with grilled salmon, duck, mushroom risotto and pork loin.