



RAINSTORM
Pinot Noir
Oregon

Area of Production:

Willamette Valley, Oregon.

Soil:

Volcanic and sedimentary deposits
in the Willamette Valley.

Grape Variety:

100% Pinot Noir.

Production Technique:

We harvest our Pinot Noir at about 23.5 Brix,
de-stem before maceration and perform gentle, in
the top of tank Pulsair cap management technique.
Our fermentations take about a week to avoid
harsh tannic flavors. After pressing and malolactic
fermentation, the wine ages 10-16 months in
barrels and tanks before blending and bottling.

Characteristics:

Color: Medium ruby red.

Bouquet: Strawberry, rose hips and cranberry.

Taste: Red berries, soft and elegant with flavors
of bright cherry and pomegranate.

Alcohol Content: 13%.

Total Acidity: 5.7%.

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