



2018 TERROIR SERIES WILLAMETTE VALLEY PINOT NOIR

Showcasing a hand-picked selection of premium single-vineyards, each within the sub-AVAs of the Willamette Valley.

Micro-fermentations with native yeasts, gravity-flow winemaking and elegant integration of French Oak present a balanced and beautifully textured expression of world-class Oregon Pinot Noir

VARIETIES & CLONES

100% Pinot Noir Pommard, 115, 777, Wädenswil, 667, La Tâche, 943, 114, 828, Coury, 113

FARMING/WINEMAKING PRACTICES

Harvest Dates: Sept. 14th - Oct. 12th, 2018 Dry-Farmed Vineyards Triple Hand Sorted Fruit Native Yeast Ferments Small Lot and Whole Berry Fermentation Gluten Free & Vegan

APPELLATION

Dundee Hills AVA Chehalem Mountains AVA Yamhill Carlton AVA McMinnville AVA

Eola-Amity Hills AVA

ELEVAGE

23% New French Oak, 10 Months Finished pH: 3.66 Alc: 13.5% 5,621 Cases Produced

Serving Temp 55° | Glassware: Burgundy

Alexana Estate Vineyards & Winery | 12001 NE Worden Hill Road | Newberg OR, 97132 (503)537-3100 | wholesale@revanaportfolio.com | www.alexanawinery.com