



# 2018 SIGNATURE PINOT NOIR DUNDEE HILLS - WILLAMETTE VALLEY

Hand-crafted from carefully selected barrels throughout the aging process. Each barrel is chosen for its extraordinary texture and concentration, and they blend seamlessly together to create our most elegant expression of Pinot Noir.

Each vineyard block is fermented separately in small batches with native yeasts before resting in French oak barrels for 11 months. Each spring, Winemaker Bryan Weil selects individual barrels from each vineyard block to create a beautifully expressive and balanced version of 'Willamette Valley' Pinot Noir.

# **VARIETIES & CLONES**

100% Pinot Noir Pommard, Wädenswi Dijon 113, 114, 115, 667, 777

# **APPELLATIONS**

Revana Vineyard - Dundee Hills AVA

### FARMING/WINEMAKING

Harvest: Sept. 14 - Oct. 6, 2018 Dry-Farmed Vineyards Triple Hand Sorted Fruit Whole Cluster Pressed Native Yeast Ferments

### **ELEVAGE**

36% New French Oak 11 Months Barrel Aged

455 Cases Produced

Serving Temp 55° | Glassware: Zalto Burgundy