WINEMAKER’S NOTES

This wine proves yet again what makes Oregon so special. A blend of vineyards throughout the Willamette Valley join together to show the various, distinctive characteristics from each site. When making this wine, I look for the trifecta of copious fruit, a rich mouthfeel and balanced acidity for freshness and ageability -- all with a touch of oak. Enjoy the juicy red centered fruits of this wine.

PAIRS BEST WITH

Tri Tip • Steak Fajitas • Wild Mushroom Risotto • Halibut • Charcuterie • Blue Cheese • Manchego • Chocolate

TASTING NOTES

Appellation: Willamette Valley AVA
Color: Ruby
Aroma: Pomegranate, rose, dark cherry, barrel spice, strawberry
Mouthfeel: Full body, moderate acid
Flavor: Ripe red fruits, cherry, dried cranberry, vanilla
Finish: Medium-long, ageable soft tannins

TECH FACTS

TA: 6.40 g/L
pH: 3.43
Alcohol level: 13.5%
Barrel Aging: 10 months in French Oak, 35% new