

Illahé

Cuvée Miette ON PREM ONLY

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: The wine was 20% whole cluster and was aged in 10% new oak for 11 months. Basket Pressed for very gentle extraction.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged 11 months in barrel.

ANNUAL PRODUCTION: 2022 cases

THE STORY

We enjoy working together as a family to make sustainable, handcrafted wines from our estate vineyard. We are farmers at heart and we enjoy being close to nature through our grapes, watching the seasons change the landscape around us and each vintage change the wines in the bottle.

PHILOSOPHY: Illahé is a LIVE-certified, Salmon Safe vineyard. We use cover crops throughout the vineyard to benefit the soil and for biodiversity. As part of Oregon's Deep Roots Coalition, which promotes responsible water management, we do not irrigate mature plants.

THE ADJECTIVES

OVERALL: Quaffable and vibrant.

AROMAS / FLAVORS: Chocolate cherry, blueberry, clove and nutmeg.

MOUTHFEEL: Vibrant acidity with firm tannins.

THE SELLING POINTS

Barrel selection made especially for our restaurant partners

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

