

# Willamette Valley Vineyards White Pinot Noir

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Willamette Valley

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** The wine is made from Pinot Noir picked at peak ripeness and immediately gently pressed to release free-run juice without color or tannins from the skins. The juice was fermented and aged on its lees in stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics – creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Aged on its lees in stainless steel and neutral French oak

## THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared

away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of

garden hose to get the grapelings through their first summer.

Willamette Valley Vineyards has grown from

a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir

Producers" from Wine Enthusiast Magazine.

**PHILOSOPHY:** "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

## THE ADJECTIVES

**OVERALL:** fruit-forward, refreshing and rich-mid-palate

**AROMAS / FLAVORS:** juicy pear, peach, citrus zest and jasmine

**MOUThFEEL:** rich and medium body

## THE SELLING POINTS

Unique and has both red and white wine characteristics

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** seared scallops, pork tenderloin, salads with citrus dressings and soft cheeses like brie.

