

# Abbott Claim Pinot Noir Estate

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Yamhill-Carlton District

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** The grapes from Abbott Claim are harvested by hand at sunrise and immediately brought to the winery, where we weigh, sort and partially destem them. Fermentation is carried by native yeasts in oak, concrete and stainless steel vessels, where we only encourage the most delicate, hands-off extractions. When fermentation is complete and the wine's geometry finds balance, it is drained from the vat and the fruit pressed in a basket press. Free run, press wine and lees marry together in barrel, where malolactic fermentation spontaneously starts, often the following Spring.

**ALCOHOL BY VOLUME:** 13.0%

## THE STORY

Cradled between mountain ranges and surrounded by Pacific Coastal forests, truffle-infused woods meet sun-golden fields in the Willamette Valley. Here, from Yamhill-Carlton's Savannah Ridge to an Eola-Amity hilltop, we work the land with unwavering care and commitment.

## THE ADJECTIVES

**OVERALL:** Enticingly aromatic and fresh

**AROMAS / FLAVORS:** Intense florals, red fruit, alpine notes and pistachio

**MOUTHFEEL:** Tangy acidity and silky tannins

## THE SELLING POINTS

**AWARDS:** 93pts Vinous, 92pts James Suckling

**SUSTAINABILITY:** Natural Fermentation

