

# Willamette Valley Vineyards Dijon Clone Pinot Noir

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Willamette Valley

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** The stylistic vision is pure Pinot Noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with a whole berry component for intra-berry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five-day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After 8-12 days of fermentation cap management by a combination of pulsed air and pump overs, the must was pressed out and allowed to settle in the tank overnight. The wine then underwent malolactic fermentation to impart a softer mouthfeel.

**ALCOHOL BY VOLUME:** 13.2%

**AGING:** small bins and stainless steel tanks

**ANNUAL PRODUCTION:** 2,000 cases

## 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:** Light and Bright

**AROMAS / FLAVORS:** Savory and fruit aromas of potpourri, ripe cranberries, white pepper and baking spices

**MOUTHFEEL:** Fresh acidity and low tannins for a smooth finish

## THE SELLING POINTS

Naturally-derived Dijon Clones grown in Willamette Valley

**SUSTAINABILITY:** Certified Sustainable, Sustainable In Practice

**PAIRING:** Pair with dishes like beef bourguignon,

