



portlandia™



pinot noir

Technical Details

Appellation: Oregon

Sub Appellation: 87% Willamette Valley, 13% Rogue Valley

Varietal: 100% Pinot Noir

Vintage: 2015

Alcohol: 13.5%

Total Acid: 5.7 g/L

pH: 3.54

Vineyards: Coria, Sea Breeze, Entropy, Madrona Hill

Tasting Notes: Bright youthful garnet color of medium intensity. Sweet ripe cherry and red plum aromas with a hint of minerality and spicy pipe tobacco. Aromas are medium+ intensity. Aromas repeat as flavors, with a spicy lingering finish.

Winemaker Notes: Hand selected lots from cooler Willamette Valley sites were cold-fermented in open-top vats using hand punch downs and aged for 10-12 months in a combination of French and American oak. Hold for up to 3-5 years or drink now.

Bottled: 6/2/16, Dundee, OR

Production: 15,000 cases



*Labels printed on
100% recycled
Kraft stock paper*

Case and Pallet Details

Case size: 13.5" L x 10" W x 12" H

Case weight: 34 pounds

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 48" L x 39" W x 51" H

