



POINT NORTH™

pinot noir
OREGON

2014 PINOT NOIR

APPELLATION. Oregon

COMPOSITION. 100% Pinot Noir

ALCOHOL. 13.5%

PH. 3.55

TA. .58 G/100ML

TASTING NOTES. Our Oregon Pinot Noir is deep garnet in color with complex aromas of raspberry, blackberry and black pepper with a touch of leather. On the palate, the wine is medium-bodied with dark fruit flavors, raspberries and earthy spice notes. The wine has a bright mouth feel integrated with soft round tannins for a lengthy and complex finish.

WINEMAKING NOTES. Our Pinot Noir fruit is a blend from carefully selected vineyards in the Willamette Valley and Umpqua Appellations in Oregon. All grapes are hand-picked at optimal ripeness level. Once the fruit is de-stemmed into bins, a portion is placed into open top fermenters, while the remaining is placed into temperature controlled stainless steel fermenters. The fruit is cold-soaked for 48 hours prior to initiating fermentation. Once fermentation begins, each open top tank is punched down two to three times per day. Pulse air technology is used with the remaining fruit in stainless steel fermenters. This process allows us to maintain consistent contact between the must and pomace throughout fermentation. Once the wine is fermented dry it is racked to barrels for completion of malo-lactic fermentation. The wine is aged 6 months in 100% French oak of which 20% is new.

