



POINT NORTH™

pinot noir

2015 PINOT NOIR

APPELLATION. Willamette Valley

COMPOSITION. 100% Pinot Noir

ALCOHOL. 13.5%

PH. 3.64

TA. .60 G/100ML

TASTING NOTES. Our Willamette Valley Pinot Noir is deep garnet in color with complex aromas of raspberry, plum and blackberry. 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. All grapes are hand-picked at optimal ripeness level. Once the fruit is de-stemmed the fruit is placed into open top 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. 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.



always invited.

seanminorwines.com

