

Omero

# Willamette Valley Pinot Noir 2018



RED STILL WINE



UNITED STATES  
OF AMERICA



OREGON



SUITABLE  
FOR VEGANS

## TASTING NOTE

This fine-grained Pinot Noir from Oregon's much-admired Willamette Valley resembles a parcel of red fruits tied up with silk ribbon: strawberries, redcurrant, rhubarb and raspberry, with a dollop of honey and a silky finish.

## VINIFICATION

Sourced from 5 vineyards in 3 Willamette Valley sub-appellations, with varied soils and 3-32 year-old vines. Hand-harvested in October, cold-soaked, and post-soak with multiple yeasts. Stainless steel fermentation, pressed with a mechanical basket press. Aged for 10 months in 228L oak barrels (new and old mix), followed by an extra 8 months before release.

## FOOD MATCHING

Great with roasted or braised dishes and very good with game.

SIZE	75cl
VINTAGE	2018
ABV	13.7%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	A2830118
EXPRESSION	Red, Warm and Spicy
COUNTRY	United States of America
REGION	Oregon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.68
TOTAL ACIDITY	6.1g/l Tartaric
RESIDUAL SUGAR	0.81g/l
SKU	A2830118