



cedar +  
salmon

PINOT NOIR  
WILLAMETTE VALLEY

**VARIETAL**  
100% Pinot Noir

**APPELLATION**  
100% Willamette Valley

**PH**  
3.45

**T.A**  
5.5 g/L

**ALC**  
13.9%

**SRP**  
\$24.99

**UPC**  
8 56442 00560 4

# cedar + salmon

PINOT NOIR  
WILLAMETTE VALLEY / 2021

## TASTING NOTES

A swirl of the glass reveals a medium ruby hue. Complex flavors of red fruits, particularly dark cherry, are complemented by hints of graphite and clove. Underripe pomegranate accentuates this classic cool-climate Pinot Noir. Lighter in style with a mouthwatering character, persistent fruit lingers on the front-palate through a long finish.

## WINEMAKER NOTES

The 2021 growing season was steady, leading to outstanding fruit quality at harvest. A warm and dry spring continued through May, with first blooms appearing in early June. Light rains alleviating drought stress combined with minimal summer heat spikes led to a well-paced and gentle ripening of the fruit. Gentle handling and de-stemming at the winery retained freshness and preserved the texture sought after in Pinot Noir. The grapes were fermented on the skins for 10-14 days at 80-90F, then gently pressed to tanks for settling. The wine was then aged in 15% new French oak for 8 months before being racked for blending and bottling.

## FOOD PAIRINGS

Versatile and food-friendly, this Willamette Valley Pinot Noir pairs exceptionally with cranberry and goat cheese bites, eggplant pizza or seared duck breast with a pomegranate reduction.