

cedar + salmon



Pinot Noir

Willamette Valley
2023

Tasting Notes

After a strong swirl this earthy wine shows a pale ruby hue with hints of blue. Bursting with fresh blackberry and plum aromas, our Willamette Valley Pinot Noir gains earth and herb nuances with time. Ripe red plums and red cherries command the smooth palate, accented by a dash of herbs. A drying finish full of dark fruit rounds out this easy drinking Pacific Northwest red.

Winemaker Notes

The 2023 growing season in Willamette Valley started slow but then started to progress quickly with above average heat spikes in May. With a compressed yet warm growing season, fruit was ripe but produced wines that are very approachable in their youth. 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 French oak for 9 months before being racked for blending and bottling.

Food Pairing

Versatile and food-friendly, this Pinot Noir can be paired with grilled brie sandwiches with peaches and basil, creamy butternut squash soup, mushroom risotto, barbecued salmon, or pork tenderloin with blue cheese.

VARIETAL
100% PINOT NOIR

APPELLATION
100% WILLAMETTE VALLEY

PH
3.86

TA
6.10 G/L

ALC/VOL
14.0%

SRP
\$24.99

UPC
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