

cedar + salmon

Pinot Noir

Willamette Valley
2023

92
Points

The Tasting Panel

"Highly aromatic, with an exotic floral incense and ripe cherries. Dusty and dry on the palate, with plum skin, red tea tannins, and Italian herbs, ending with a rich earthiness."

JANUARY 2025

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
8 56442 00560 4

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