



pinot noir

Appellation: Oregon
Sub Appellation: 95% Willamette Valley, 5% Rogue Valley
Varietal: 100% Pinot Noir
Vintage: 2014
Alcohol: 13.97%
Total Acid: 5.7 g/L
pH: 3.54
Vineyards (from most to least): Coria, Sea Breeze (formerly Larkins), Entropy, Madrona Hill
Tasting Notes: Bright youthful garnet color of medium intensity. Sweet ripe cherry and red plum aromas with a hint of minerality and spicy pipe tobacco. Aromas are medium+ intensity. Aromas repeat as flavors, with a spicy lingering finish. Pair with rich foods to take advantage of the cleansing action of acidity balanced with light tannins. Best if aged 1-3 years.
Bottled: 7/28/15
Production: 5,000 cases

*By buying this wine,
 you help save one little
 company at a time.*

Case and Pallet Details

Case size: 13.5”L x 10”W x 12”H
 Case weight: 34 pounds
 Case per pallet: 56
 Cartons per layer: 14
 Layers per pallet: 4
 Pallet size: 48”L x 39”W x 51”H



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 Kraft stock paper