

# Pinot Noir

## DESCRIPTION:

A classic Pinot Noir with juicy strawberry, black cherry, and spice in the bouquet. Rich, earthy fruit flavors lead into a hint of saffras along with supple tannins on the finish.

## PRODUCTION METHOD:

All our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Then, barrel-aged in French-American white oak barrels for 6 months.

## PAIRINGS:

Grilled pork or salmon, robust cheese or Italian red sauce.



SEE ONLINE



Serving Temperature: 64° F

Cellar Life: 5+ years

Appellation: Columbia Gorge

Residual Sweetness: 0.0

PH (Acidity): 3.51

Alc. By Volume: 13.9%

Product UPC: 728284001864

*INSPIRATION: Our timing can be impeccably poor. This lovely wine was our first dry red release. A 1998 vintage Oregon-sourced Pinot Noir was von Stiehl's first foray into the dry red market in 1999. Many of our reds did well, but Pinot flopped. It was an odd grape that garnered no interest, so we discontinued it. Then Sideways premiered. You know, the 2004 movie that put Pinot Noir on the map. For a decade to follow everyone asked, "Do you have a Pinot Noir?" No, and now we're not going to just because. Blame it on our German stubbornness. It's the principle of the matter. We're older now and happily welcome this varietal back!*

## Our Mission

*To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!*

