## Willamette Valley Vineyards Whole Cluster Pinot Noir





WINEMAKING: Whole cluster refers to making wine with entire bunches of grapes including the stems, a style that was common until the invention of destemming machines. Years ago, Founder and CEO Jim Bernau began experimenting with Pinot Noir by gently dropping hand-picked whole clusters in a chilled stainless steel fermenter, pushing all the oxygen out with CO2 and sealing the vessel tight. What happened next was magical – the berries started to swell and turn pink. When they burst, they released the most aromatic, fermenting Pinot Noir. This wine is balanced, refreshing and versatile for countless food pairings.

ALCOHOL BY VOLUME: 13.3%

AGING: Whole Cluster Fermentation in stainless steel tanks

ANNUAL PRODUCTION: 83,000 cases

## THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared

away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of

garden hose to get the grapelings through their first summer. Willamette Valley Vineyards has grown from

a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir

Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

## THE ADJECTIVES

**OVERALL:** Juicy and arromatic

AROMAS / FLAVORS: dried dark cherries, cinnamon and cranberry MOUTHFEEL: light bodied, and integrated tannins

## THE SELLING POINTS

AWARDS: 92pts James Suckling, 91pts Sunset International Wine Comeptition

SUSTAINABILITY: Vegan, Sustainable In Practice

PAIRINGS: tangy barbecue, pizza with red sauce, teriyaki short ribs,

gourmet burgers and cedar-planked salmon



