

# MONTINORE ESTATE 2015 RESERVE PINOT NOIR



The Reserve is an expression of the highest-quality Pinot Noir from each vintage. Grapes from our best estate growing sites are fermented and aged separately and assembled after maturation. The 2015 Reserve includes wine from three of the vineyard's most notable blocks: Graham's, Parsons' and Cataclysm.

A blend of fruits, herbs and spice offer the aromatic prelude, revealing scents of Italian plum, cherry cordial, fresh tobacco leaf, cedar and sage. A silky-smooth palate yields an abundance of wild Oregon berries, red plum, hints of leather and warm baking spice. Balanced interplay between tannin and acid provides a polished, satisfying finish.

Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by Stellar Certification



Vintage  
2015  
Varietal  
Pinot Noir  
Appellation  
Willamette Valley  
Harvest Date  
September 11-28  
Acid  
5.8 g/L  
pH  
3.65  
Fermentation  
Native Yeast  
Alcohol %  
13.5