

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