

PAUL O'BRIEN

WINERY



Pinot Noir Willamette Valley 2018

Grapes:	100% Pinot Noir
Clones:	53% #667 and 47% #777
Region:	Willamette Valley
Vineyards:	50/50 blend of fruit from the Yamhill Carlton AVA and the Chehalem Mountains AVA
Altitude:	375'-550'
Exposure:	South- Southwest
Soil:	Jory, Laurelwood
Vine Age:	10-20 years
Vine Training:	VSP
Time of Harvest:	Early to mid-October
Total Production:	8,148 bottles
Vinification Process:	The grapes undergo vinification in open top concrete fermenters with 24% whole cluster to improve the structure of the finished wine
Aging Process:	The wine ages 14 months in oak, with 30% new French Oak Ermitage and Rousseau
Alcohol Content:	13.50%
Total Acidity:	5.7 g/l
PH:	3.55
Tasting Notes:	Bright Red with ripe black cherry, baking spice and firm tannins.
Winemaker:	Scott Kelley
Cellaring:	Up to 10 years
Closure:	Diam Cork
Food/Menu Pairing:	A perfect pairing with pan seared duck breast or a mushroom risotto