



#### FARMING

Sustainable

#### VARIETALS

Pinot Noir

#### FEATURES

Screw cap

#### ABV

14%

#### AVAILABLE SIZES (L)

0.750



## Charlotte Louis

### Pinot Noir

UNITED STATES, OREGON, ROGUE VALLEY



#### WINERY OVERVIEW

Charlotte Louis wine comes from Rogue Valley, the southernmost winegrowing region in Oregon. The region is made up of three distinct valleys with warmer microclimates, but it is also the highest elevation of Oregon's winegrowing regions. The warmer valleys and high elevation vineyards enable growth of both cool and warm-climate grape varieties. The vineyards where the grapes are sourced are at high elevation to help moderate growing temperatures and retain acidity to make a classic Oregon Pinot Noir.

#### VITICULTURE

High elevation vineyards help to moderate growing temperature and retain acid in the grapes. Hand harvested at night time temperatures.

#### VINIFICATION

De-stemmed, and fermented whole berry in small open-top fermentation bins. The three-quarter ton bins are gently punched down for the duration of the 10 to 14 day fermentation. Once primary fermentation is complete, the wine is racked to French oak barrels.

#### AGING

10 months of barrel aging in French oak.

#### TASTING NOTES

Lively acidity is well balanced with spice, black cherry, plums and floral notes. On the palate it is smooth, round, and medium-bodied with flavors of tart cherry, orange zest, rhubarb and clove. Its lively acidity carries through the palate, followed by a flavorful elegant finish.

