



2023

WILLAMETTE VALLEY
VINEYARDS

Whole Cluster

PINOT NOIR
WILLAMETTE VALLEY • OREGON

WHOLE CLUSTER® PINOT NOIR

OUR STORY

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 started 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. The berries started to swell and turn pink. When they burst, they released the most aromatic, fermenting Pinot Noir.

TASTING NOTES

Aromas of dried dark cherries, cinnamon and cranberry. The palate is dry with flavors of cherry, leather and tobacco.

FOOD PAIRINGS

This wine lends itself well to sweet and tangy barbecue, pizza with red sauce, teriyaki short ribs, gourmet burgers and cedar-planked salmon.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

Fermentation: Whole Cluster
Fermentation in stainless steel tanks

Serving Temperature: 55 – 60°F

Refer to the back wine label for additional tech.

HISTORY OF SUCCESS

92 pts. – *James Suckling, 2023*

90 pts. – *Wine Enthusiast Magazine, 2022*

91 pts. & Editors' Choice – *Wine Enthusiast Magazine, 2020, 2019, 2018*