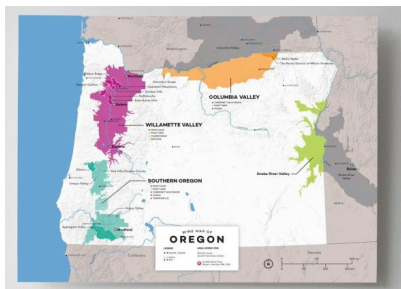


ClasSicO

Fine Wines & Spirits

-est. 2002 -

Chateau Bianca Pinot Noir



Varietal: 100% Pinot Noir

Dry Extract: gr / liter

Appellation: Willamette Valley

Production: 2342 cs

Alcohol %: 13.2

ph: 3.74

Residual Sugar: gr / liter

Acidity: 5.3 gr / liter

Tasting Notes: Full bodied and smooth for a Pinot, with dark ripe flavors of Marionberry jam, fresh Bing cherry, brown sugar, and cigar box.

Vinification: Fruit was destemmed with minimal crushing then fermented in stainless steel tanks and small bins. Select lots were chosen for their contribution to the softness, fruitiness, and varietal expression of the final blend.

Vineyard: 40% Andreas Vineyard, the rest sourced from other vineyards in the Van Duzer Corridor, Chehalem Mountains, Yamhill-Carlton, and other areas of the Willamette Valley. With a variety of soil and microclimates represented, this wine is a true expression of the Willamette Valley.

Aging: The wine was aged in French and American barrels for 10 months.

Food Pairing: Pepperoni pizza, Salmon, Beet salad with goat cheese.



Accolades

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