

# CHARLOTTE LOUIS

## PINOT NOIR

*Rogue Valley, Oregon*

**VARIETAL:** 100% Pinot Noir

**APPELLATION:** Rogue Valley, Oregon

**FARMING:** Sustainable

**ALCOHOL CONTENT:** 14.0%

**VINIFICATION:** The fruit was hand-harvested at night time temperatures, destemmed, 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 raked to French oak barrels for 10 months of barrel aging.

**TASTING NOTE:** 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.

