



# 2013 Pinot Noir

## Willamette Valley, Oregon

Tangley Oaks 2013 Willamette Valley Pinot Noir Lot #23 has the refined fruit and elegance that can only be found in a Willamette Valley, Oregon Pinot Noir. The subtle offerings of this wine accentuate the complexities that make Oregon Pinot Noir a world renowned classic and stand out, arguably impossible to duplicate anywhere beyond the Pacific Northwest State. Almost all of the grapes were grown in two separate vineyards around the Dundee areas. There was another flatlander vineyard around Salem and another small portion of the grapes grown in a smaller vineyard in McMinville area. The Tangley Oaks Willamette Valley Pinot Noir is strictly engaged in the sustainability traditions that are so important to the Oregon way of grape growing.

Varietal:	100% Pinot Noir
Color:	Deep ruby red
Aroma:	Aromas of red cherry and black raspberry, with earthy richness, and hints of incense and spice.
Taste:	Sexy and understated, conveying fine-grained tannins with lovely blackberry, raspberry and slight barrel spice. The bright fruit flavors and silky texture lead to a seductive finish.
Fermentation:	Fermentation at cooler temperatures for between 10-15 days.
Aging:	Aged in 100% French oak barrels with a range of new to three years old. Oak is used as a complement, and does not take a prominent role with oak character showing off in the wine.
Alcohol:	12.5%

UPC: 086891-08368-1  
SCC: 10086891-08368-8  
Pack Size: 12pk / 750ml

Competitive Set  
Argyle, A to Z,  
Adelsheim, Cloudline



### Features

- This 2013 Pinot Noir comes from three different lots in the Willamette Valley and is the collaboration of three winemakers.
- The Willamette Valley is relatively mild throughout the year, with cool, wet winters and warm, dry summers.
- The vineyards used to make Tangley Oaks Willamette Valley Pinot Noir are certified "LIVE (Low Input Viticulture and Enology)". As part of the LIVE certification, the vineyards are also "Salmon Safe".

### Benefits

- Three winemaking communities came together to produce one exceptional wine. It is an advantage to sustain that sense of a winemaking community.
- The temperate climate combined with coastal marine influences make the gentle growing conditions within the Valley ideal for cool climate grapes like Pinot Noir.
- Salmon Safe certifies the vineyards focus on reducing runoff from hillside vineyards and enhancement of native biodiversity on each individual vineyard site. Consumers can be confident that they are purchasing a wine that respects natural resources with no negative impact on the environment.

