



## Compton Family Wines

### Pinot Noir

**Appellation:** Willamette Valley, Oregon

**Type:** Red, dry.

**Varietal:** 100% Pinot Noir

Compton Family Wines Garden Series Pinot Noir express the best notes of Willamette Pinots. Elegant and silky texture, pretty fruit and a balance of earth and spice.

#### Tasting Notes

**Color:** Raspberry red.

**Bouquet:** Aromas of red cherry, red berry, and forest floor.

**Taste:** juicy blackberry, black raspberry, pie cherry, and bing cherry flavors tinged with notes of sweet spice and black tea. Easy drinking with gentle, balanced tannins.

**Alcohol:** 13%.

**Total Acid:** 5.6 g/l.

**pH:** 3.5

**Serving Temperature:** 18 to 20° C (64 - 68° F)

#### Pairing

Serve as a before dinner sipper or pair with Angus beef burgers, lamb shanks, or wood fired pizza.

#### Vineyard Notes

**Location:** A blend of three vineyards located near the base of Mary's Peak which is a small mountain in Benton County.

**Clones:** Pommard, Wädenswil and Dijon 115.

**Vine Age:** 35 years.

**Soil:** Alluvial and Sedimentary loam overlaying marine sediment.

#### Winemaking Notes

**Harvest:** End of September.

**Vinification:** Fruit from each vineyard produced separately in small 1.5 ton fermenters with the use of manual punch downs of the caps two times a day during fermentation.

**Ageing:** After fermentation, each lot was aged in French oak barrels for over 10 months before being blended and bottled.



*Compton Family Wines is a family-owned winery located in Philomath, Oregon, owned and operated by Matthew and Tabitha Compton. From the first vintage of 2003 the Comptons have dedicated their careers to producing sustainable Oregon Pinot Noir, Oregon Pinot Gris, and Pinot Blanc. They make wines that are true to the varietal character of the grape, made with fruit from vineyards they manage, using sustainable wine grape growing practices.*