



2023 WILLAMETTE VALLEY PINOT NOIR

AVERAEN was born out of our love for cool climate Pinot Noir. Oregon's Willamette Valley offers an ideal growing climate, where strong winds blow from the nearby Pacific Ocean, and the mix of ancient volcanic soils and marine sediments from a prehistoric ocean floor lend intense minerality and complexity to the Pinot Noir grapes grown on them. Simple sustainable farming, hands-off winemaking and a passion for Pinot Noir dictate our mission.

Our vineyards span Willamette's sub-AVAs, enabling us to create a wine that is a true representation of the Valley as a whole – playing off each site's specific personality and complementary nature to create a harmonious blend.



VINEYARDS

CHEHALEM MOUNTAINS AVA

Azana

EOLA-AMITY HILLS AVA

Valin Morrissey, Bois Joli, Hoodview

RIBBON RIDGE AVA

Roe & Roe

WILLAMETTE VALLEY AVA

Satori Springs

YAMHILL-CARLTON AVA

Deux Vert, Yamhela

WINEMAKING

VARIETIES

100% Willamette Valley Pinot Noir

HARVEST

September 18 - October 2

FERMENTATION

25% whole cluster primary fermentation in temperature controlled stainless steel and neutral foudre

AGING

10 months in 228L François Frères, Mercurey, and Tramea, 25% new

TASTING NOTES

This deep-colored 2023 Willamette Valley Pinot Noir has cherry and whole-leaf tea notes. Strawberry, vanilla, and cracked pepper flavors are followed by cherry and earthy spice. With its medium body and fine tannins, this wine boasts a great structure and is excellent by the glass. It is equally versatile at the table, paired with a wide range of foods, from hearty meats to seafood, incredibly delicious with mushroom dishes. As always, focus, electricity, and verve are key components of Averaen.