



Reverb Pinot Noir

2023

Willamette Valley

Tasting Notes: Fermented in small stainless-steel vessels with both native and cultured yeasts. Gentle pump-overs were employed to ensure slow, intentional extraction throughout fermentation. The wine saw 18–20 days of skin contact. 20% new French oak for 10 months. Flavors and aromas of black cherry, cocoa, and clove with layered tannin. A structured yet supple Pinot Noir.



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