



WESTMOUNT



Pinot Noir

Appellation: Oregon

Sub Appellation: Willamette Valley

Varietal: Pinot Noir

Vintage: 2022

Alcohol: 13.3% **TA:** 5.4 g/L **pH:** 3.69

Tasting Notes: “The Westmount’s briary dark raspberry, tarragon, lemon and pipe tobacco aromas form a perfume worthy of dabbing on pulse points. Black cherry and black tea flavors feel weighty on the palate, with sturdy tannins and just enough acidity offering support. This is a lot of wine for \$25.”

-Michael Alberty

Winemaker Notes: Record-cold temperatures and an unforeseen frost highlighted April. May and June followed with unusually cool temperatures. July through September was surprisingly warm and helped get the growing season back on track. Warm temperatures and little rain were seen through a good portion of October, allowing the fruit extra weeks of hang time. Longtime Willamette Valley winemakers have called it a “classic Oregon vintage,” the type of vintage that persuaded them to plant Pinot Noir here in the first place.

Bottled: 7/10/2023



Westmount Vineyard:

AVA: Willamette Valley

LIVE Certified

Acres Planted: 103

Average Vine Age: 18 years

Soil Type: Glaciatic, Silt/Loam

Varietals: Pinot Noir, Pinot Gris,

Chardonnay, Sauvignon Blanc

Configuration Details

Bottle size: 11.8”H x 3.5”W x 3.5” D

Case size: 14”L x 11” D x 12”H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 40”L x 40”W x 48”H

