Reverb Pinot Noir

Appellation: Oregon

Sub Appellation: Eola-Amity Hills | Willamette Valley

Vineyard: Eola Springs

Varietal: Pinot Noir

Vintage: 2023

Alcohol: 13.5% **TA:** 5.1 g/L **pH:** 3.6

Tasting Notes: "Aromas of Bing cherries, wild berries, roses, hibiscus and a hint of lavender. A plush medium body with juicy flavors of red and black cherries, sassafras and cola."

Winemaker Notes: Selective whole cluster inclusion in designated blocks. 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.

Production: 112 cases produced and bottled in Dundee, Oregon

Bottled: 4/4/2025

Eola Springs Vineyard:
AVA: Eola-Amity Hills | Willamette Valley
LIVE Certified, transitioning to Organic certification
Elevation: 250-500 ft
Average Vine Age: 18 years
Soil Type: Marine Sedimentary with Volcanic uplift and Glaciatic Silt.
Planted: 1972– 2000s

Configuration Details

Bottle size: 11.8"H x 3.2"W x 3.2" 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

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