



GRAFTED

EOLA AMITY HILLS - WILLAMETTE VALLEY - OREGON

PINOT NOIR

— 2018 —

BACKGROUND:

Spring is a time and re-birth. The perfect time to graft one grape variety to another in the vineyard is in the Spring. Just as people need renewal of spirit, so too a vine can be renewed to bear good fruit. Renew your spirit with a glass of Grafted Pinot Noir tonight!

WINEMAKING DETAILS:

We harvest our Pinot Noir at about 23.5 Brix, gently de-stem before maceration. Our fermentations take about a week to avoid harsh tannic flavors. After pressing and malolactic fermentation, the wine ages 10-16 months in barrels and tanks before blending and bottling.

TASTING NOTES: PAIRINGS:

The nose is quintessentially Eola-Amity Hills with a vibrancy of orange oil and raspberries. The mid-palate is persistent and lingering, with prevalent cranberry and pomegranate, further raspberry, and finishing with soft and subtle forest ferns.

PAIRINGS:

Wonderful with a rilette of game or pork, roasted shitake mushrooms, and seared duck breast.

Vintage: 2018
Grapes: Pinot
Appellation: Eola Amity Hills -
Willamette Valley - Oregon
Vintner: Bill Leigon
Alcohol: 14.2%
UPC: 850015682032

Color: Starbright Red | Body: Medium | Texture: Integrated and persistent

Bill Leigon has been active in the wine industry for over 45 years. Before partnering with VinoVida to create Grafted Wines, he was the founder of Jamieson Ranch Vineyards. There he created the highly recognized "Double Lariat" Napa Valley Cabernet, as well as the Reata, Light Horse, and Whiplash brands. Beyond the world of wine, Bill is a community activist, vocalist and artist. He was a founding director of the Napa Valley Repertory Theatre and has served as president of the Arts Council of Napa Valley, president of the Napa Chapter of the American Cancer Society, and currently serves on the board of Music in the Vineyards.



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