



BEARBOAT

2024 PINOT NOIR

WINE ANALYSIS

Varieties:	100% Pinot Noir
Appellation:	Willamette Valley
Elevation:	350 to 600 feet
Climate:	Maritime Coastal
Soil:	Volcanic red soils and Laurelwood

WINEMAKING

Method:	25% Whole cluster, open top; 14 days on skins
Malolactic Fermentation:	Yes
Aging:	25% New French oak for 10 months
Fining:	None
Filtration:	Xflow - sterile filtered
Bottle Age:	5 months

WINE ANALYTICAL DATA

Alcohol:	13.5%
Total Acidity:	6.0
Residual Sugar:	Dry
pH:	3.52

TASTING NOTES

Bursting with dark cherry and black raspberry, this Pinot glides across the palate with a silky, smooth texture. Balanced acidity keeps it bright and food-friendly from first sip to last.

PAIRING SUGGESTIONS:

Grilled salmon, mushroom risotto, or roasted duck.

PACKAGING

Bottle and Closure:	glass, screwcap
Bottles per Case:	12 pk
Case Size in Inches:	11" w x 12" h x 14.25" l
Cases per layer in a pallet:	14
Cases per pallet:	56
Case Weight:	38
UPC:	850018884167