



St. INNOCENT

PINOT NOIR

Villages Cuvée

PRODUCED AND BOTTLED BY  
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144  
ALCOHOL 12.5% BY VOLUME. CONTAINS SULFITES.

2011

Willamette Valley, Oregon

# 2011 Pinot noir

## *Villages Cuvée*

**Release Date: November 15, 2012**

**Retail Price: \$24.00**

**Production: 2,940 cases**

**Bottled: September 2012**

**Alcohol: 12.5%**

**Suggested Pairings: grilled salmon, quail, pork tenderloin, and pasta dishes with full-flavored preparations.**

**Aging Recommendations: Up to 6 years**

**Available Bottlings:**  
• 750 mL Bottles

### **Vineyard Sources**

Our Villages Cuvée is produced from Pinot noir grapes grown in Oregon's northern Willamette Valley. At its core are grapes grown at Vitae Springs Vineyard, a cool site on thin volcanic soil located in the hills south of Salem, Oregon. Fruit from young vines at other sites are blended with this to produce a wine that reflects both the vintage and the varietal. The composition for this bottling is: Vitae Springs Vineyard 39%, Zenith Vineyard 35%, Freedom Hill Vineyard 18%, Momtazi Vineyard 8%.

### **Production Notes**

After two days of cold maceration the grapes were fermented in stainless steel tanks. The wine aged for 12 months in 16% new French oak barrels and was bottled by gravity without fining or filtration.

### **Vintage Notes**

The 2011 season began with a very cool spring. This delayed shoot growth and the flowering phase occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid-to-late October and was the latest in our 24-year history. This is a vintage that produced wines with very bright, discrete flavors with moderate alcohol (12-13%). Their excellent acidity, precisely detailed aroma and flavor expressions and balance will make them excellent partners with food.

### **Tasting Notes**

The Villages Cuvée Pinot noir reflects the signature of Oregon's 2011 vintage: fresh bright fruit, a brightness of acidity, moderate alcohol and focused, precise flavors. It has a nose of bright red and dark fruit, spices, and dark flowers. It is layered in the mouth with sweet cherry and red berry flavors with pepper, spice, and dark floral notes.