

KEN WRIGHT CELLARS

KEN WRIGHT 'SHEA' YAMHILL CARLTON PINOT NOIR

YAMHILL CARLTON • OREGON • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

Our crop level averaged just under three tons this year which was perfect for the accumulated heat we experienced over the growing season. Disease was nonexistent with the dry conditions of the summer months and the fermentation's proceeded perfectly with nary a one going "sideways" on us. The new wine in barrel is rich, expressive, detailed and deeply colored.

Wine Making

At Ken Wright Cellars we believe in small batch fermentation. Each vineyard, further separated by clones, is hand sorted, fermented in small 1 1/4 ton open vat fermenters until dryness, then pressed and aged separately. The wine is aged in 100% French oak barrels for about 1 year. Each single vineyard designated Pinot noir is made with the same approach so the consumer can truly taste the place in which it was grown.

Food Suggestions

Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

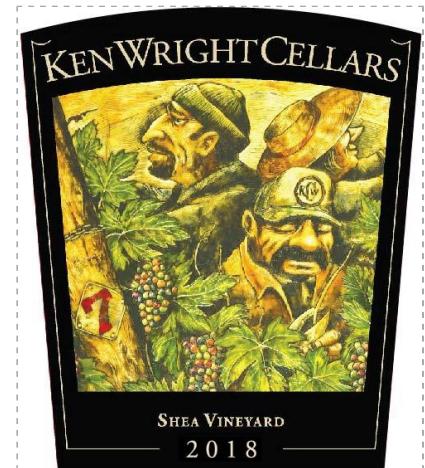
Floral and spice focused. Blue & red fruits of blueberry and raspberry with delicate anise and cola notes. Opulent texture and a luscious mouth feel.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 13.4
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

