OR5 - Oregon Red Wine
Produced and Bottled by Locations Wine

Oregon’s climate and soil profile are ideally suited to the notoriously fussy, Pinot Noir varietal. Naturally, we sought out fruit from the best region – The Willamette Valley. Graceful hillside slopes, ruddy volcanic dirt, and optimal diurnal swings provided us with spectacular fruit come harvest. The fruit is gently received, and undergoes a long, cool fermentation which results in a wine true to the varietal and consistent with our Locations objective.

Winemakers Notes
A gradient of purple and red, complex aromatics of dried cherries, rhubarb and rose petals with hints of white pepper and forest floor come from the glass. On the palate, the wine is soft, lush and fresh with ripe dark cherry, thyme, clove and tobacco. The baseline acidity and the bountiful flavors combine to create a long and concentrated finish.

Blend
100% Pinot Noir

Maturation
Barrel aged 10 months in French oak barrels.

Acl/Vol
14.5%

UPC
8-51645-00420-1

Accolades
“Dave Phinney - is one of the more creative young minds in all of the world’s winedom. He is doing things that are far beyond his modest age and deserves to be commended for the brilliant individuality/singularity of all of his efforts.”

-Robert Parker

“As of now, Dave Phinney might be my “value winemaker of the year” candidate. If there are better wines for under $20 a bottle in the world today, please share that information with the Wine Advocate.”

-Robert Parker