



ESTATE NAME

MOUTON NOIR WINES



WINEMAKER

ANDRE HUESTON MACK



VINE AGE

8-15 years-old



ALTITUDE

500-700 feet



VINIFICATION

Destemmed, 5-7 Day Cold Soak
28 day extended maceration



SOIL

Volcanic, mostly Nekia



GRAPE VARIETIES

100% Pinot Noir



MATURATION
IN BOTTLE

6 months



MATURATION
IN BARREL

12 months



ALCOHOL

13.5% by volume



PRODUCTION
QUANTITY
(THIS WINE)

1,000 cases



BARREL AGE

25% New



ACIDITY

5.5g/L



ESTATE
PRODUCTION
QUANTITY


1,000 cases



BARREL TYPE

French Oak

MOUTON

Vintage  *2013*

OREGOGNE

APPELLATION WILLAMETTE VALLEY

Pinot Noir

12000 bottles made

Garage-d'Or

NOIR

Tasting Notes:

Beautiful floral aromas immediately draw you in: rose petal and violet, with lively aromas of raspberry, cherry and cedar, as well as hints of baking spice, sandalwood and dried cherry. There is an underlying note of cola and blueberry as the wine opens up more with air. This wine treats your palate to chewy, red fruit highlighted by forest floor and pepper flavors.

MOUTON-NOIR GARAGE D'OR WINES