



FOREFRONT

ForeFront wines are blended using an open sourcing approach, bringing together the best fruit, regardless of appellation, to craft wines of exceptional quality and distinctive style.

THE WINE Sourced from diverse vineyards located in the Willamette Valley of Oregon, the defining characteristic is both volcanic and marine sedimentary soils. Hillside vineyards are densely planted ranging from 800 up to 4,800 vines per acre.

THE WINEMAKING Picked by hand in the cool of the coastal night, these grapes were hand-sorted before being destemmed with a percentage of whole berries into stainless steel, wood and concrete fermentors using up to two punch-downs, pump-overs, or pour-overs per day during the height of fermentation. The wine was then carefully transferred to French oak barrels where it aged for 10 months prior to bottling.

THE FLAVOR PROFILE A strong core of dark fruits and chocolate are lifted with notes of lingonberry, hyacinth and fresh mandarin. Brilliant acidity and impeccable balance characterize the full, ripe palate, filled with flavors of supple red raspberry and dark cherry, building texture on the palate and lingering through the velvety finish.

2016

PINOT NOIR

VARIETAL

100% Pinot Noir

APPELLATION

100% Willamette Valley

VINTAGE NOTES

A warmer-than-average growing season with consistently dry weather led to an early harvest at optimal ripeness, yielding bright and balanced fruit.



2016 PINOT NOIR

VARIETAL	100% Pinot Noir
APPELLATION	100% Willamette Valley
ALCOHOL	14.2%
RELEASE DATE	January 2018
SRP	\$24