



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 The fruit was hand sorted and fermented in wooden, concrete, and stainless steel open top tanks. During primary fermentation, tanks were pumped over and poured over, and near the end of fermentation, tanks were punched down up to two times per day. After non-inoculated fermentation, the wine was sent via gravity to French oak barrels and aged for 18 months prior to bottling.

THE FLAVOR PROFILE Aromas of fresh blackberry blossoms mingle with hints of huckleberry jam and a subtle oaky toast. Like the heart and soul of many Oregon Pinot Noirs, this wine has loads of earth and spice from the generous amounts of whole cluster we like to use in our fermentations.

20
17

PINOT NOIR

VARIETAL

100% Pinot Noir

APPELLATION

Dundee Hills, Yamhill Carlton and Eola-Amity Hills

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.



2017 PINOT NOIR

VARIETAL 100% Pinot Noir

APPELLATION 100% Willamette Valley

ALCOHOL 13.5%

RELEASE DATE November 2019

SRP \$24