

2018
Domaine Divio

PINOT NOIR
YAMHILL-CARLTON

THE AVA

The ancient marine sedimentary soils of the Yamhill-Carlton AVA are some of the oldest in the Willamette Valley. Originally the final destination for the early Oregon Trail pioneers, the district is fast becoming one of the best known Pinot Noir producing areas. The well-drained soils prevent excessive vine growth and result in mouth-filling wines with broad, silky tannins.

THE WINE

The nose has a ripe, jammy strawberry character and is a true expression of the 2018 vintage. Secondary notes of sweet blueberries, rose, cloves, leather and vanilla bean appear as well. On the palate, the wine is full bodied with flavors of firm black cherries, sweet plums and ripe strawberries balanced with sweet and silky tannins. It finishes with alluring fruit notes lifted by cedar and spice.

THE WINERY

At Domaine Divio, Bruno Corneaux applies his traditional Burgundian crafting skills to Pinot Noir and Chardonnay. Achieved through minimal intervention and sustainability in respect of the land, the wines emphasize the elegance and complexity of our Willamette Valley grapes.

ACCOLADES

92 points - Wine Enthusiast

AVA
Yamhill-Carlton AVA

HARVEST DATE
9/30/2018

BRIX AT HARVEST
24°

ALCOHOL
14.1%

pH
3.77

RESIDUAL SUGAR
0 g/L

OAK REGIME
33% New | 11 Months

PRODUCTION
150 Cases

RELEASE DATE
November 2020

WINEMAKER
Bruno Corneaux

