



# RIVER'S EDGE PINOT NOIR 2013

## COUNTRY OF ORIGIN

USA

## APPELLATION

Oregon

## VARIETALS

Pinot Noir

## TASTING NOTES

100% Pinot Noir. After hand harvesting the pinot noir grapes, further selection at the winery is a crucial step to remove any unripe or damaged clusters. Next, the clusters are gently de-stemmed so that most of the grapes remain as whole berries which allows a slow fermentation process. Primary fermentation takes place in lots of 1.5 tons or less, so that small, special blocks of the vineyards can be vinified separately. We allow at least two days of "cold" maceration before inoculating with either wild or cultured yeast. As the fermentation takes off and the temperature rises to 90 degrees, the grapes begin to slowly break down and color and flavor is extracted from the skins

## RATING



**WINE ENTHUSIAST**  
MAGAZINE

*Nicely aromatic, this offers scents and follow-up flavors of cherry cola, with a dusting of sweet hay. It's authoritative without being over-amped—the classic iron fist in the velvet glove. Notes of earth and iron add interest to the finish.*

**90**  
**POINTS**  
Editors' Choice



 **Classic Wines**  
GLOBAL LOGISTICS & DISTRIBUTION

*Classic Wines*  
52 Poplar Street  
Stamford, CT 06907  
Tel: (203) 975-2522  
[www.classicwines.us](http://www.classicwines.us)

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