



OREGON PINOT NOIR FROM 2 CLEVER GUYS

BEHIND THE STORY

Persnickety Pinot Noir is the brainchild of Oregon winemakers Steve Anderson and Steve Richards. With over 30 years of combined winemaking experience, these two guys set out to blend select lots of Pinot Noir from Oregon’s fantastic 2012 harvest. Their goal: to raise the bar. And THAT, they have DONE.

Using cooperage and storage from a Willamette Valley winery—where they coincidentally serve as winemakers—these “2 Clever Guys” have produced a Pinot Noir of uncompromising quality. It screams Oregon!

This wine also makes another statement. You don’t have to spend \$50 for a “really good” bottle of wine. Really good is now within range of the average wine drinker who wants to take the next step up without breaking the bank. It’s also a bargain for the aficionado.

THE WINE

This 2012 Pinot is refined and smooth with a light fruity nose of cane berries and red cherries. Its flavors meld on the palate. Pinot Noir is the Noble red grape of Burgundy, capable of ripening in a cooler climate. Picky and fussy, hence the name “Persnickety,” this grape is unpredictable and difficult both to grow and to vinify.

TERROIR

Situated in a natural weather shadow of the Coast Range, which shunts storms from the Pacific Ocean north to Portland and south below Salem in the Willamette Valley, vineyards in this area are protected from weather extremes. Yet in summer, a gorge carved by ancient glaciers draws in maritime air to provide ideal cooling for sensitive varieties in warmer months. This element of the “terroir,” along with the area’s soil composition, provides the ideal topography for producing quality Pinot Noir. The appellation is 100% Oregon.

OREGON
ANDERSON | RICHARDS



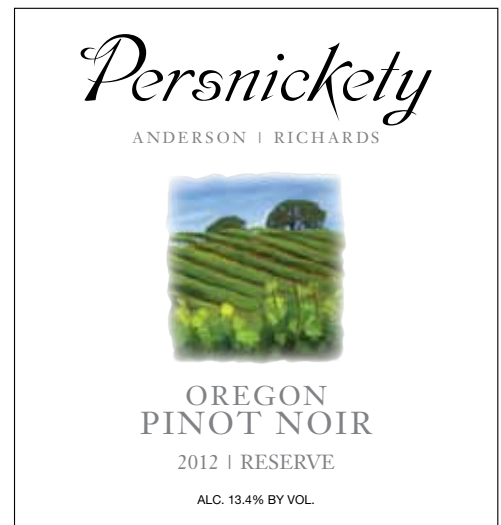
DESCRIPTION

CHARACTERISTICS

Color: Garnet
Aroma: Berry fruits/
touch of smoke
Taste: Cherries & cranberries
Body: Rich, nearing robust!

TECHNICAL DATA

Brix at Harvest: 23.8 average
Alcohol: 13.4%
Acid: 6.0 grams/liter
PH: 3.56



Info @
Persnickety Wines