



RIVER'S EDGE PINOT NOIR 2015

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



This is a delicious and beautifully-proportioned wine that delivers exceptional value. Concentrated cranberry and blueberry fruit takes the middle ground, and the raw-wood aromas suggest that further bottle age will soften the flavors on 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



**RIVER'S EDGE
PINOT NOIR
2015**

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



**90
POINTS**
Editors' Choice

This is a delicious and beautifully-proportioned wine that delivers exceptional value. Concentrated cranberry and blueberry fruit takes the middle ground, and the raw-wood aromas suggest that further bottle age will soften the flavors on the finish.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

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



**RIVER'S EDGE
PINOT NOIR
2015**

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



**90
POINTS**
Editors' Choice

This is a delicious and beautifully-proportioned wine that delivers exceptional value. Concentrated cranberry and blueberry fruit takes the middle ground, and the raw-wood aromas suggest that further bottle age will soften the flavors on the finish.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

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



**RIVER'S EDGE
PINOT NOIR
2015**

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



**90
POINTS**
Editors' Choice

This is a delicious and beautifully-proportioned wine that delivers exceptional value. Concentrated cranberry and blueberry fruit takes the middle ground, and the raw-wood aromas suggest that further bottle age will soften the flavors on the finish.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

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



**RIVER'S EDGE
PINOT NOIR
2015**

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



**90
POINTS**
Editors' Choice

This is a delicious and beautifully-proportioned wine that delivers exceptional value. Concentrated cranberry and blueberry fruit takes the middle ground, and the raw-wood aromas suggest that further bottle age will soften the flavors on the finish.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

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