



# GOOSENECK VINEYARDS®

## Pinot Noir



**Composition:** 100% Pinot Noir  
65% Pommard Clone  
35% Clone 667

**Vintage:** 2019

**Appellation:** Elkton, Oregon

**Alcohol:** 13% vol.

**Production** 388 Cases

**Ageing:** 10 Months

75% American Oak

25% French Oak

### *Taste*

This classic Oregon Pinot Noir offers buoyant flavors of dark cherries and wild cranberries that are ensued by a silky and satisfying finish, delivering a smile to all admirers of Pinot Noir.

### *Story*

Gooseneck Vineyards Pinot Noir is sourced from Oregon's newest American Viticulture Area (AVA), Elkton, which is within the Umpqua Valley, next to the better-known Willamette Valley. The geography of the region allows for very strong marine influence with daily sea breezes and fog penetrating into the valley. This gives Elkton its unique climate: cool, maritime, and temperate, ideal for the fragile pinot noir grape. Created in collaboration with a husband and wife team, Michael and Vonnie Landt, the Gooseneck Vineyards Pinot Noir expresses the beauty of the Oregon terroir, while satisfying the requirements of sophistication and elegance of the toughest critics. It is an ideal enhancement to any experience with family and friends.

### *Complements*

Gooseneck Vineyards Pinot Noir complements our experiences with summer cookouts, holiday entertaining dinners, and casual moments with friends. The wine's versatility is a perfect match for anything from the fresh figs wrapped in prosciutto, softly drizzled with an aged balsamic to heartier seafood and locally sourced meats. We are sure it will enhance your moments, just like it does so many of ours.

Gooseneck Vineyards® | Wickford, RI 02852 | [www.gooseneckvineyards.com](http://www.gooseneckvineyards.com)  
[facebook.com/gooseneckvineyards](https://facebook.com/gooseneckvineyards) | [instagram.com/gooseneckvineyards/](https://instagram.com/gooseneckvineyards/)  
[twitter.com/gooseneckwines](https://twitter.com/gooseneckwines) | [blog: www.gooseneckvineyards.com/blog](http://blog:www.gooseneckvineyards.com/blog)