

ST. INNOCENT PINOT NOIR, SHEA VINEYARD



100% Pinot Noir. Dense aromas of black cherry, black raspberry, cassis, rose, cola and licorice. The mouth is equally huge with dark, concentrated fruits, white pepper and roasted sweet spices. Hints of coffee, dark dried fruits and flowers carry into its broad and surprisingly ripe and supple tannin draped finish that extends and lingers between sensual dark fruit and floral notes for more than a minute. Try paired with lamb chops, pork tenderloin, risotto or lentils. Organic.

Shea Vineyard produces Pinot Noirs that are dense, dimensional and rich with flavor. They emphasize weight with good acidity, layered flavors, concentrated fruit and flavors of dark, dried flowers and a rich forest-floor. Shea Pinot Noirs are the most complex and detailed wines St. Innocent produces. Shea is actually two vineyards separated by a steep ravine. Both of the blocks used are located in the East Field, planted in 1998, on a SE slope at about 600' in elevation. The de-stemmed grapes were fermented in Burgundy oak fermenters with no SO₂, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine was aged in French oak barrels, 28% of which were new, for 16 months before bottling by gravity and without fining.

St. Innocent began as an idea conceived in a moment of passion and inspiration in 1983. Mark Vlossak spent the next five years studying, taking classes, and apprenticing with Oregon wine pioneer, Fred Arterberry. In 1988, St. Innocent Winery was founded with a goal to produce wines that respect the quality and tradition of the Old World in one of the newest and most exciting wine growing regions on the planet: Oregon's Willamette Valley. Mark Vlossak is founder, president and winemaker of St. Innocent Winery in Salem, Oregon. He oversees the vineyards and represents St. Innocent in the national marketplace. Mark's exposure to wine began at the age of seven when he began tasting wines daily with his father, a wine importer. During his university training, he developed a love for Champagne. After reading an article in 1983 on American sparkling wine in Bon Appetit magazine, he was inspired to become a winemaker. St. Innocent has grown from 600 cases in their first year to their current production of 10,000 cases, yet each wine is still handcrafted.

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Tasting Note:

ST. INNOCENT PINOT NOIR, SHEA VINEYARD

100% Pinot Noir. Aromas of black cherry, black raspberry, cassis, rose, cola & licorice; flavors of dark, concentrated fruits, white pepper & roasted sweet spices; coffee, dried fruit & flowers on the broad, ripe & tannin forward finish. Organic.

Shelf Talker:

ST. INNOCENT SHEA VINEYARD PINOT NOIR



100% Pinot Noir. Dense aromas of wild black cherry, black raspberry, cassis, rose, cola & licorice. Bold flavors of dark, concentrated fruits, white pepper & roasted sweet spices. Hints of coffee, dark dried fruits & flowers carry into its broad, ripe & supple tannin draped finish that lingers between sensual dark fruit & floral notes for more than a minute. Try paired with lamb chops, pork tenderloin, risotto or lentils. Organic.

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