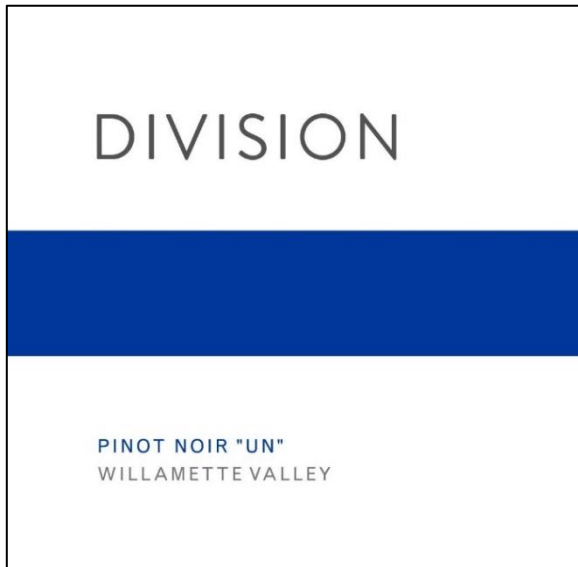


the wine trust

HERITAGE • TRADITION • CRAFT



Division Wine Background

Owner: Kate Norris and Thomas Monroe

Region: Oregon / Portland

Founded: 2010

Annual Production: 7,000cs

Description: Division Wine was founded in 2010 by two corporate refugees, Kate Norris and Thomas Monroe. Inspired by the wines of the Loire, Burgundy and the northern Rhone, the pair craft approachable, terroir-expressive and minimally manipulated wines from a wide range of varietals. The winery has emerged as a leader of the new generation of Oregon winemakers seeking inspiration outside the traditional wines and cultivars of the region.

Wine Notes – 2020 Division Wine Pinot Noir Un Willamette Valley (Organic)

Division Wine's Pinot Noir Un is a light, finesse-driven blend of Pinot Noir grapes from a number of the top vineyards in the Willamette Valley. The grapes from each site were separately fermented for 18-25 days either spontaneously or via the pied de cuve native yeast build-up technique (effectively a vinous equivalent of a sourdough starter) and then aged for 9 months in a mix of 85/15 neutral/new oak barrels before being racked to concrete tanks for a month. The result is Old World-influenced but distinctively Oregon wine featuring spicy undertones with notes of strawberries, cherries and dark earth on the nose and herbs, wild berries and minerality on the palate with a long, lush finish. A regular critics favorite, Division's Un is, year-in and year-out, one of Oregon's most sought-after Pinot Noirs.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	United States / Oregon / Willamette Valley
Vine Age:	5-45 years old (all organic or biodynamic)
Production Volume:	1,300 cases
Vineyard Characteristics:	Volcanic Nekia and Yamhill-Jory, marine sedimentary, broken granite, Missoula flood deposits; south/southeast/east exposures
Wine-Making / Vinification:	Hand-harvested grapes, some whole-cluster pressed, 18-25 day spontaneous and pied de cuve fermentation using native yeast Aged 9 months in 85/15 neutral/new French/Austrian oak barrels then racked to concrete tank for 1 month prior to bottling Cross-flow filtration, unfiltered, 40ppm SO ₂
Alcohol / Volume:	13.2%
Residual Sugar:	0.0 g/L