

# PLANET REGON

**APPELLATION:** 27% Ribbon Ridge, 16% Eola-Amity Hills, 15% Dundee Hills, 12% Yamhill Carlton, 13% Willamette Valley, 2% McMinnville, 15% Rogue Valley

**ELEVAGE:** Fermented in French Oak (7% new, 93% previously filled barrels) and small stainless steel barrels, with all malolactic fermentation taking place in barrel, traditional method. 20% whole cluster fermentation.

**CELLARING:** Blended and bottled specifically for early, immediate enjoyment and will drink beautifully for 3-5 years.

**ALCOHOL:** 13%



**WELCOME TO PLANET OREGON.** Tony Soter, a passionate winegrower, has long been committed to sustainable farming. He continues this mission today with his role in guiding the Oregon wine industry's pursuit of verifiable carbon accounting and the proliferation of **certified sustainable winegrowing**. Planet Oregon is his chance to make wines for a broader audience and make a bigger positive impact on the planet. He wants Planet Oregon wines to embody the conscious choice we all have to endorse and support sustainably produced wines.

**ONLY OREGON PINOT NOIR.** Our mission is to craft and bottle delicious young Pinot Noir that is fresh, silky and suggestive of Oregon summer fruits... cherries and berries of all kinds. We insist on sourcing from certified sustainable vineyards and bottle in a certified sustainable winery. Our product is honest and progressive; it is **100% Oregon Pinot Noir** that is uninhibited by unfriendly pesticides, unnecessary processing or pompous packaging. We encourage you to partake of this wine early, purchase often and share with people who appreciate the integrity of a local product produced with conscience and passion.

**FOR THE PEOPLE AND THE PLANET.** The Planet is the point, both as a real local effort to improve our quality of life and as a metaphor for our greater environment. Our small part is to do what we do well. We believe the time has come for Oregon winegrowing to become a beacon of best practices and for consumers to exercise their choices based not only on taste and value but also on the verifiable provenance of a product that embodies truly sustainable practices.