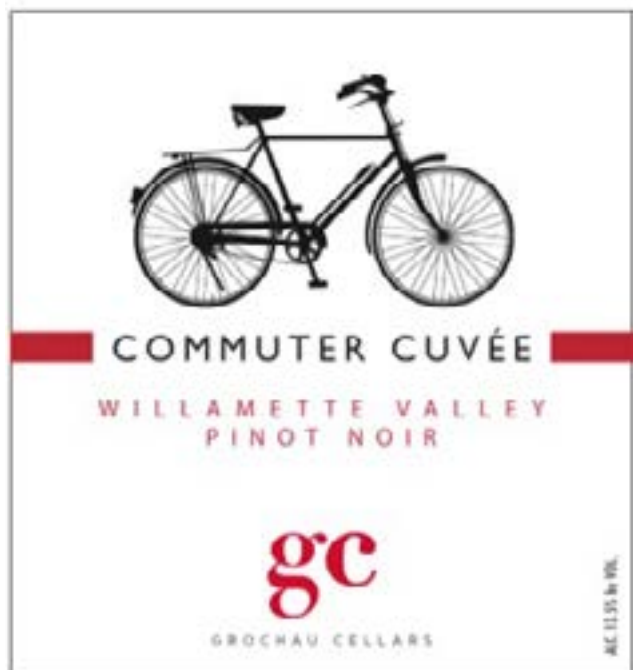


## PROFILE

In the backyard of Portland, Oregon, the Willamette Valley is now one of the premier regions for United States Pinot Noir. Within the larger AVA lies Eola-Amity Hills, a more defined microclimate that has thinner soils with less water holding capacity and proximity to cooler winds. Specializing in Eola-Amity Hills wines, Grochau Cellars was founded in 2002 by John Grochau and is based on the principles of minimalism, only utilizing grapes from vineyards whose processes are organic and environmentally friendly. The main philosophy of Grochau Cellars is "Don't Screw It Up," believing that with minimal intervention, naturally healthy grapes can be given their best chance to shine. By maintaining this philosophy, Grochau Cellars represents the true flavors of Oregon: complex, pure, and satisfying.



## SPECIFICATIONS

**Wine:** Commuter Cuvée Pinot Noir

**Varietals:** 100% Pinot Noir

**Appellation:** Willamette Valley AVA

**Agricultural Method:** Natural

**Production:** 1,697 cases

**Vineyard Age:** 20 years

**Vinification:** Hand sorted and mostly destemmed, with 5% whole cluster fermentation. Aged in 90% French Oak (87% neutral, 3% new) 10% Concrete. Whole cluster fermentation to add a savory layer and some texturing tannin on the palate. Bottled April 28, 2022.

**Tasting Note:** A great expression of Oregon terroir, this Pinot Noir stays lean and taut, with notes of strawberry, herbs, and earth. Enjoy with herb-crusted pork or roasted mushrooms

“John Grochau believes that his wines express their true natures best with the absolute minimum of intervention.”