

# In Search of Affordable Pinot Noir

Pinot Noir is a red grape, early ripening, thin skins, “finicky”

Pinot Noir wine should be:

Eye: Pale ruby color

Nose: Usually red fruit, earthy notes in old world style wines. Often more oak (vanilla) in new world style wines.

Mouth: Dry, mouthwatering acidity, lower tannins (less astringent), red fruit flavors.

Lighter body.

- Classic: < 14.0%abv (typically 12.5-13.5%) California – often 14.5%
- Easier to find good bottles at \$20-30 price range. \$10-20 – need to kiss some frogs

**Sparkling:** Blanc de Noir: Gruet \$14.99  
Classic Champagne grapes: Chardonnay, Pinot Noir,  
Pinot Meunier

**Classic Version:** Oregon Willamette Valley \$20-30  
Adelsheim Willamette Valley \$26

**Bottom Shelf (\$10-15):**  
Chile: Apaltagua Winery, San Antonio Valley \$10.99

**Affordable Oregon - \$10-20**  
Pike Road Willamette Valley \$18.99

**Affordable California - \$10-20**  
Montoya Monterrey \$11.99

**Affordable New Zealand - \$10-20**  
Momo - Marlborough \$15.99

**Burgundy Village or 1er Cru \$50-100+**  
Domaine Chevrot Santenay 1er Cru \$38

## How to Learn a Wine

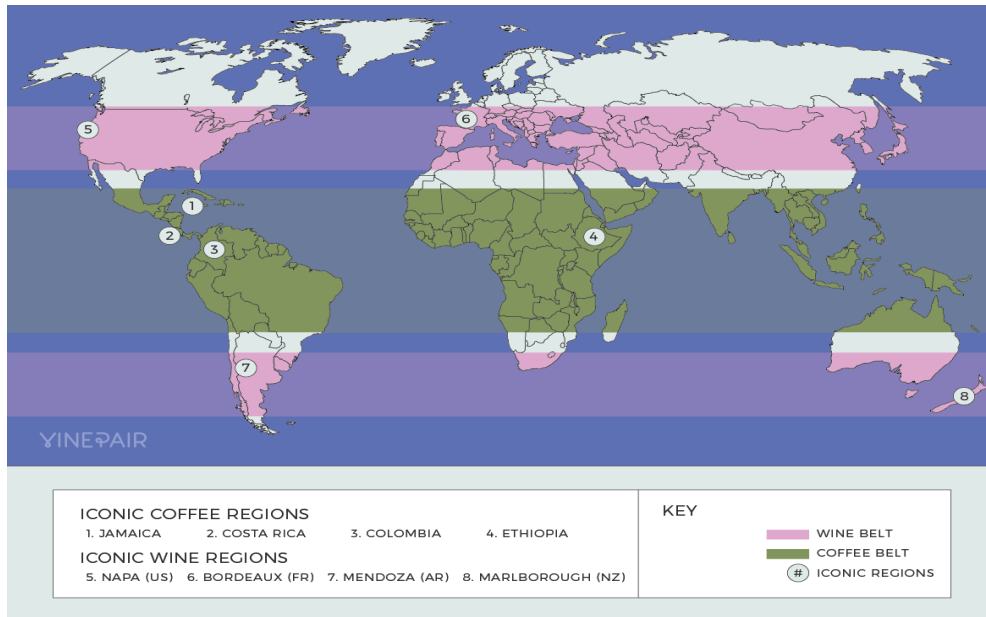
- Do homework: where is it from? Classic versions?
- Buy 5-6 bottles (share w/friends)
- 1 Bottom shelf \$10 or less
- 2-3 Middle range, try for family owned wineries, from all over the world
- 1-2 top wines (\$25-100)

## Pinot Noir

### Tasting markers:

- Cranberry
- Raspberry
- Blackberry
- Black cherry
- Roses
- Cinnamon
- Pepper
- Leather
- Cola
- Chocolate
- Earth
- Mushrooms
- Forest floor
- Barn

# Temperature & New World / Old World



## Grapevine Climate/Maturity Groupings

Cool	Intermediate	Warm	Hot
Average Growing Season Temperature (NH Apr-Oct; SH Oct-Apr)			
55 - 59°F	59 - 63°F	63 - 67°F	67-72°F
Muller-Thurgau			
Pinot Gris			
Gewurztraminer			
Riesling			
Pinot Noir			
Chardonnay			
Sauvignon Blanc			
Semillon			
Cabernet Franc			
Tempranillo			
Dolcetto			
Merlot			
Malbec			
Viognier			
Syrah			
Table grapes			
Cabernet Sauvignon			
Sangiovese			
Grenache			
Carignane			
Zinfandel			
Nebbiolo			
Raisins			

Produced by Dr. Gregory V. Jones

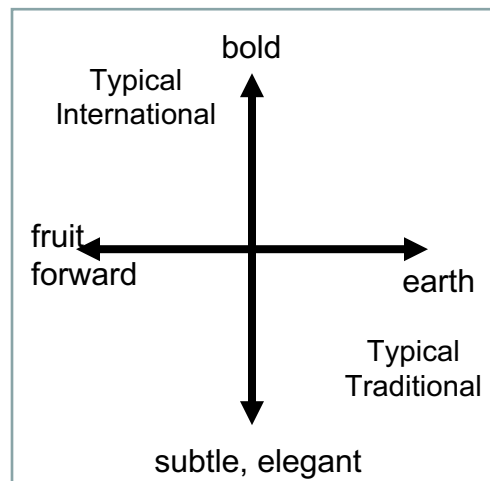
Length of rectangle indicates the estimated span of ripening for that varietal

**Old world, traditional** – restrained, more earthy, higher acidity, food-friendly, lower alcohol

**New world, international** – big, bold, fruit forward “cocktail wine”, lush, noticeable oak (vanilla)

**Pinot Noir** – finicky to grow, thin skins  
Ripens early, likes cool climate  
Warm climate: bigger body, higher alcohol.

CA labeling: Varietal at least 75%  
OR labeling: varietal at least 85%  
France: Bourgogne – 100%



# Geography, Price

State – Oregon < \$20

AVA – Willamette Valley \$\$20-30

Sub AVA – Eola-Amity Hills \$\$\$ 40-60

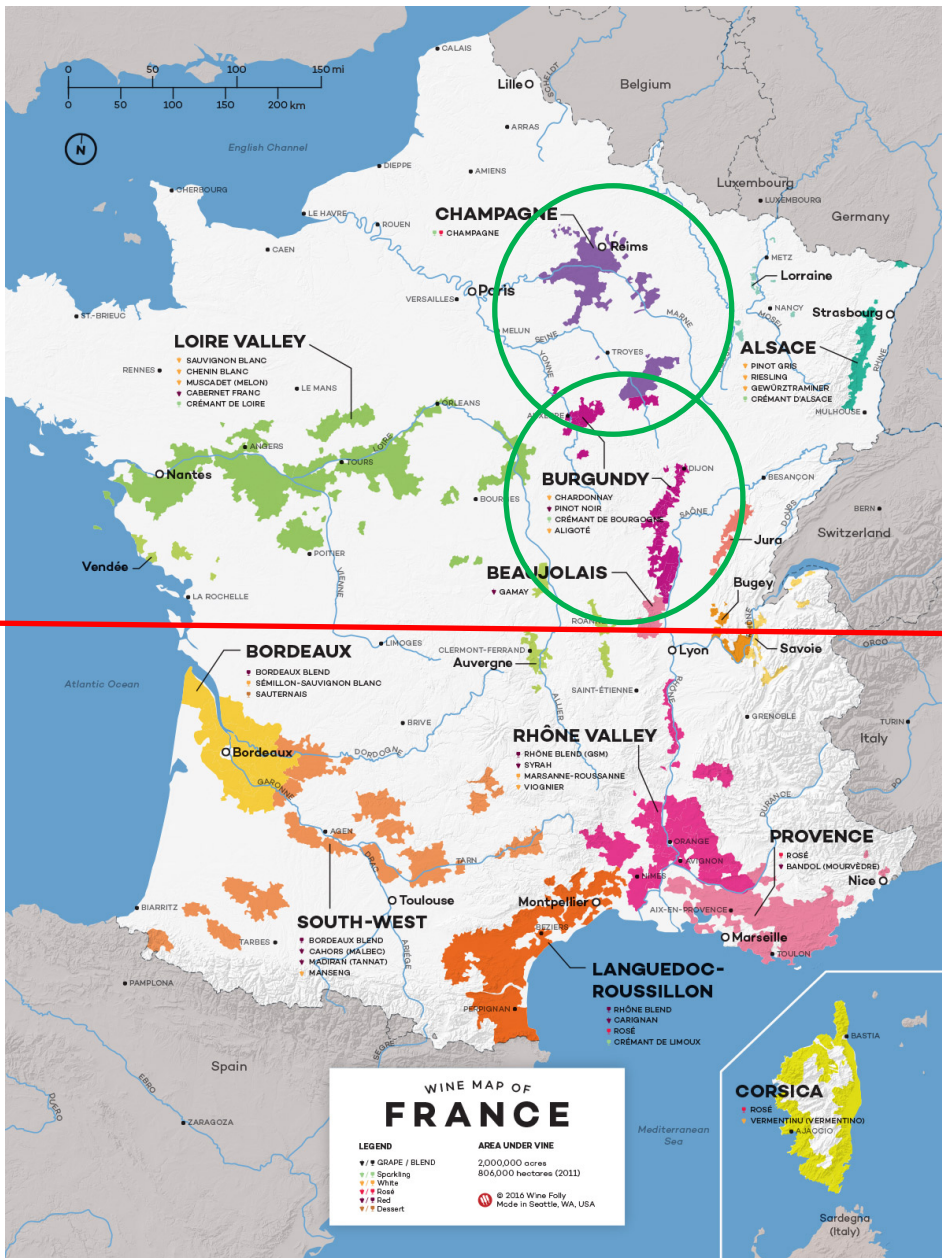
Seven Springs Vineyard \$\$\$\$ 40-100

Region – Bourgogne Blanc/Rouge \$ 20-30

Village – Volnay \$\$ 50+

1er Cru – Volnay 1er Cru \$\$\$ 70+

Grand Cru - Corton \$\$\$\$ >100+



Too hot  
for Pinot  
Noir

