

# THE MARIGNY CARBONIC PINOT NOIR

by

ST. REGINALD PARISH

TWENTY FIFTEEN YAMHILL CARLTON

13.0 abv Sans Soufre 750 ml

Produced and bottled by St. Reginald Parish, Newberg, Or.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

WHERE  
OREGON

WHAT  
RED

WHEN  
RAGGED

## THE MARIGNY CARBONIC PINOT NOIR BY ST REGINALD PARISH

Pacific Northwest earth chick starts band  
with New Orleans honkytonk drifter artist -  
unwittingly start something.

SAINT  
REGINALD  
PARISH



### CONCEPTUAL DOPPELGÄNGER

Sometimes more is more and occasionally the chaos of excess can be enjoyed - particularly if you are high. In the clear light of the day, perish the thought of it, less is so so very much more. Jack and Meg of the White Stripes are smart. As others layered more on, they just kept stripping things away, leaving the naturally ragged edge of reality humming away into our psyches and souls. We sang along and gleefully cringed at every awkward phrase, bang and stroke, knowing we were listening to the real.

**WINEMAKER** Andrew Reginald Young

**REGION** Willamette Valley

**GRAPE VARIETY** Pinot Noir

**SOIL** Marine sediment, volcanic

**AGE OF VINES** Planted in 2002

**PRODUCTION** 900 bottles

### VITI/VINI

Andy seeks to serve the vineyards he works with by using native yeasts and minimal intervention in the winery. Off of the Sisu Vineyard, a 14 acre site where grapes were hand picked. 14 day whole bunch carbon fermentation in stainless steel. Fruit pressed off and juice fermented to dryness in a separate tank. Filtered only to separate out large solids and bottled without sulfur. No fining.

### PRODUCER

A very charismatic (and tall) son of a Baptist preacher, drummer, and fifth generation Louisianan, Andrew Reginald Young, recently kicked off St Reginald Parish, a winery based in Oregon's Willamette Valley. The Marigny label refers to a hip neighborhood in the French Quarter best known for its live

music and is an ode to his roots. After catching the wine bug in 2007, he set out to work with Willamette Valley's cooler climate sites at higher elevations because he prefers the leaner, earthier, more saline profile of fruit from these origins. All fruit is sourced from friends with old, quite established sites. Access to top quality fruit means he doesn't need to do much in the winery. Intervention is quite minimal. Bootstrapping things together, he started with a press he rented from a beer store and would use his friend's meat fridge to cold soak. Things have evolved a tiny bit from there, but Andy intends to keep things simple, with his main goal being to always maintain the true character of the variety in that vintage.

communal brands



CLASSIC WINE FOR MODERN PEOPLE