

THE MARIGNY A PINOT NOIR ROSE

by

ST. REGINALD PARISH

TWENTY FIFTEEN WILLAMETTE VALLEY

13.3 abv Contains Sulfites 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
PINK

WHEN
RIGHT NOW

THE MARIGNY A ROSE OF PINOT NOIR BY ST REGINALD PARISH

A pink wine with late night, pontificating,
spill-out-on-the-street brawl, cred.

SAINT
REGINALD
PARISH



CONCEPTUAL DOPPELGANGER

Keeping it real with Oregon - which as we all know is the Alabama of the Pacific Northwest. Where else would one find pink chickens? Thas right! Now here's the story: the chickens are pink because someone dyed them pink. OK? It's not what they ate and they are not breast cancer shills - some incredible person took the time to dye these chickens pink because the only thing better than a chicken, is a god damned bona fide (not really) pink chicken. If you show me a pink chicken, I am going to want endeavor in merrymaking and monkey shines. Seriously, pop you some of this Marigny and dye a chicken - you are clearly not living if you don't.

WINEMAKER Andrew Reginald Young

REGION Willamette Valley

GRAPE VARIETY Pinot Noir

SOIL Marine sediment, volcanic

AGE OF VINES Mainly 2002

PRODUCTION 1860 bottles

VITI/VINI

Andy seeks to serve the vineyards he works with by using native yeasts and minimal intervention in the winery. Hand picked off of Mason Ridge Vineyard, a 17 acre site, as well as other unnamed top tier Willamette Valley vineyards. Direct press, whole cluster and

allowed to ferment naturally in neutral barrels. One press cycle was allowed to sit on broken skins for 2 hours during a cold night in October for tannin, color and mouthfeel. Juice was barrel fermented with 25ppm sulphur added when fermentation was completed to block MLF. Barrels were placed outside in February to help with cold stabilization. No fining and sterile filtered prior to bottling.

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