

WHERE
OREGON

WHAT
RED

WHEN
WALKING ON THE
WILD SIDE

THE MARIGNY

OREGON PINOT NOIR
SINGLE VINEYARD SERIES

by
ST. REGINALD PARISH
TWENTY FIFTEEN MASON RIDGE VYD
13.3% alc. by vol. 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.

ST. REGINALD PARISH 'THE MARIGNY' SINGLE VINEYARD SERIES, MASON RIDGE

Iconic ex-rocker, dedicates one hot spot, for his showcase pinot noir. Uptight sippers banned.

SAINT
REGINALD
PARISH

WINEMAKER Andrew Reginald Young

REGION Willamette Valley

GRAPE VARIETY Pinot Noir

SOIL Loess

AGE OF VINES Planted between 1997-2009

PRODUCTION 1,200 bottles



CONCEPTUAL DOPPELGÄNGER

My girl Miley! Man do I luv my Miley. She, number one, is the queen of diligaf (google it if u stumped). More than Frank, she does it her way and lo and behold, people seem to love it. I talk of truth a lot in these little Conceptual Doppelgängers, and the man behind the Parish is all about his own truth and he makes it and takes it, his way. What's not to love about freedom? Rich and trashy is a fun combination - while there nothing trashy about this Pinot, the shiny label may just be that secret nod to the in-the-know that this wine is better than it jokes to be - just like miley in a money mini. I'm down for both, at the same time.

VITI VINI A single vineyard expression of a high-elevation, own-rooted site in the Willamette Valley. Fruit is 100% Mason Ridge Vineyard and consists of two Pinot Noir clones, Espiguettes (original 8 acre planting in 1997) and 115 clone (planted in 2008 & 2009. All lots treated as follows: Hand-picked and hand-sorted. Destemmed into 1.5 ton open top fermenters, with gentle punch downs performed 2-3 times per day, as needed. Both lots settled for 24 hours before racking. Free run juice racked into barrels and secondary juice pressed off into separate barrels. Sulfur program: zero at crush, 30ppm in individual

barrels after MLF and zero sulfur at bottling. Elevage in neutral to neutral-ish barrels for 16 months with no racking performed until bottling. No fining or filtration.

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 is 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.

