

WHERE  
OREGON

WHAT  
RED

WHEN  
SUPER OR DELUXE  
TIMES, DUH

# THE MARIGNY

OREGON PINOT NOIR  
SUPER DELUXE CUVÉE

by

ST. REGINALD PARISH

TWENTY FIFTEEN WILLAMETTE VALLEY

13.5% 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' SUPER DELUXE PINOT NOIR

The foggiest dank from the most coveted tank of the most Noir grapes makes for a more-is-more good time to share and bask in adulation.

SAINT  
REGINALD  
PARISH

**WINEMAKER** Andrew Reginald Young

**REGION** Willamette Valley

**GRAPE VARIETY** Pinot Noir

**SOIL** Marine sediment, volcanic, Loess

**AGE OF VINES** Planted between 1997-2009

**PRODUCTION** 3,600 bottles

**VITI VINI** One man's Reserve is another man's Super Deluxe. Fruit is 65% Sisu Vineyard/Yamhill-Carlton, 35% Cancellia Vineyard/Gaston, 15% Mason Ridge/Helvatia, 5% Roots Vineyard/Yamhill-Carlton. All lots treated as follows: Hand-picked and hand-sorted. De-stemmed 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, at 20ppm on blended tank



### CONCEPTUAL DOPPELGÄNGER

The time to play it cool is over. Nobody is going to notice the strong silent type anymore - that person lives by themselves on an island near Nova Scotia (which sounds great, btw). Nope. Hoist your flag and sell your goods to the world. It's easier than ever. It's like the old tree falling in the woods - nobody gives

a shit if it doesn't crush a lost bus full of senior casino-goers. Be that tree! Crush shit and make sure the world takes notice. Put frosting on your frosting. Butter on your butter and fer Christ sakes, put some wine on yo' wine! Squeeze the everloving life outta everything, because it don't last foreverz.

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.

communal brands



CLASSIC WINE FOR MODERN PEOPLE