



## DIVISION-VILLAGES PINOT NOIR MÉTHODE CARBONIQUE

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Inspired by the vibrant *vins de soif* of the Loire, the urban winery of Division makes approachable and balanced wines through minimal manipulation. Kate Norris and Tom Monroe work with well-farmed, terroir-expressive vineyards, many of which are organic and/or biodynamic, making a bevy of wine in small batches with a focus on lovely, pure aromatics and their sheer drinkability and ease. These wines are nothing if not comfortable in their own skin.

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### VINEYARD

- Site:** Yamhill-Carlton & Elkton AVAs.
- Soil:** Soils formed from volcanic remnants, a clay and broken rock soil, and marine sedimentary overlay against basalt bedrock.
- Vines:** Farmed organically.
- Varieties:** Pinot Noir.

### CELLAR

- Vinification & Aging:** Made entirely from the whole cluster carbonic maceration approach—Kate calls it “cold boiling Pinot.” Aged six months mostly in stainless steel tanks but also in old barrels for textural pick up and to elevate the structure of the wine.
- Production:** ~500 cases.
- Profile:** A fresh, lifted, crowd-pleasing red that shines with a chill! Red berry deliciousness—approachable, fun, and purely Pinot.