



2024 Pinot Noir Willamette Valley

2024 Vintage Summary

The 2024 growing season started with a somewhat dry and cool Spring. A little bit of weather was present during bloom which moderated the crop levels nicely. Summertime in Oregon was typical, warm days and moderate overall temps. A short heat spike the first week of September helped flavors along, then we had near perfect weather for the remainder of harvest.

Vinification

The fruit underwent a two-day soak prior to fermentation for a total of twenty days of skin contact. 100% malolactic fermentation occurred over a five-month period. The wine was aged for eight months in a combination of French oak barrels and small stainless vessels.

Brix:	0.17 g/L
TA:	5.6 g/L
pH:	3.71
Alc:	13.1%

Winemaker's Tasting Notes

Complex floral aromas layered with red berries, spice box, leather, oolong tea, and a hint of sundried plums. The palate is seamless, offering flavors of sweet bramble, cola, spice, and black cherry. Beautifully textured with lithe tannins.

Product of Willamette Valley, Oregon

