



2024
WINEMAKER'S SERIES
WHOLE CLUSTER
PINOT NOIR

SRP: \$50 | 1,000 CASES PRODUCED

BING CHERRY
SPICE
DRIED VIOLETS

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Planted in 1995, Pinot Noir Clones 114 and 115 provide the core of the whole cluster blend, with additional contributions from two unique sections of Pommard planted in 1997 and 2006.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged in French oak barrels, 20% new, for 10 months before blending and bottling.

HARVEST

September 2024

ALCOHOL

13.8%

BOTTLING

August 2025

pH

3.62



NOTES FROM THE WINEMAKER

Whole cluster fermentation yields intense aromatics of fresh red fruit, baking spice, earth, and dried floral elements. The palate is fresh and vibrant with cranberry, juicy cherry, and a hint of wild Oregon grape. This wine is fresh and bright up front with a solid backbone of tannin from the whole cluster fermentation. Enjoy young, or allow to cellar for a few years.

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.

