



2024 WILLAMETTE VALLEY PINOT NOIR

SRP: \$25 | 25,821 CASES

CHERRIES
POMEGRANATE
CACAO NIBS



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

A purposeful selection of sites across the Willamette Valley AVA that best represent the spirit, quality and ethos of what has made this part of Oregon so special.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

After a brief cold soak, these lots were fermented between 10-12 days before gently pressing off the skins. A careful selection of oak totaling no more than 35% offers an elegant framing for this expansive vintage.

HARVEST

September 2024

ALCOHOL

13.5%

BOTTLING

July 2025

pH

3.5

TASTING NOTES FROM THE WINEMAKER

Our 2024 Willamette Valley Pinot Noir captures the quiet elegance of Oregon in every glass. Aromas of cherry and cedar rise from the glass, leading into vibrant flavors of pomegranate and cacao nibs. The palate is supple yet structured, with fine tannins and a bright line of acidity that carries through a long, graceful finish. Crafted to elevate both everyday moments and special occasions, this wine reflects the beauty and balance of the Willamette Valley.

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.

