



CHEHALEM

2024 CORRAL CREEK VINEYARD PINOT NOIR

SRP: \$50 | 339 CASES PRODUCED

ELEGANT
RASPBERRY
SILKY



APPELLATION

Laurelwood District, Chehalem Mountains,
Willamette Valley, Oregon

VINEYARD COMPOSITION

Planted in the early 1980s on a west-facing slope,
these vines are a field-blend of Pommard and
Wädenswil clones.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

The wine was fermented in stainless steel tanks and
large-format, two-ton wooden tanks, and aged in
French oak barrels (36% new). It was then blended
with a delicate kiss of 4% whole cluster fermented
fruit was to add nuance and aromatic lift.

HARVEST

September 2024

ALCOHOL

13.5%

BOTTLING

August 2025

pH

3.57

NOTES FROM THE WINEMAKER

A graceful yet expressive Pinot Noir, offering layered
aromatics of sweet cherry, raspberry, and red currant,
accented by rose petal, bramble, and a hint of dried fig. Subtle
notes of white pepper and cinnamon sugar lend warmth and
complexity. On the palate, it's light on its feet yet persistent,
with vibrant red fruit leading into fine, velvety tannins.
A gentle thread of spice carries through the mid-palate,
culminating in a poised, elegant finish that lingers softly.

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.

