



CHEHALEM

2024 CHEHALEM ESTATE VINEYARD PINOT NOIR

SRP: \$50 | 750 CASES PRODUCED

VIBRANT
SILKY
EXPRESSIVE



APPELLATION

Laurelwood District, Chehalem Mountains,
Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from select blocks within a secluded section of the vineyard, this wine is composed of three Pinot Noir clones: 59% Pommard, 25% Dijon 667, and 16% Wädenswil.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Fermented in stainless steel tanks with 4.7% whole-cluster inclusion, then aged for 14 months in French oak barrels, 40% of which were new, prior to blending.

HARVEST

October 2024

ALCOHOL

14.2%

BOTTLING

February 2026

pH

3.55

NOTES FROM THE WINEMAKER

Vibrant and expressive, the nose offers aromas of ripe black cherry, maraschino fruit, and chai spice, accented by delicate hawthorn blossom and subtle oak toast. The palate is juicy and generous, with silky tannins providing a smooth, velvety texture. Dark fruit and warm spice carry through a long, lingering finish.

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.

