



CHEHALEM

2024 RIDGECREST VINEYARD PINOT NOIR

SRP: \$50 | 425 CASES PRODUCED

DARK
STRUCTURED
BROODING



APPELLATION

Ribbon Ridge, Chehalem Mountains,
Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from select blocks across Ridgecrest Vineyard, this wine showcases the vineyard's character in its purest form. The exceptional quality and concentration of the 2024 vintage are reflected in the wine's depth, flavor intensity, and sense of place.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Fermented in a combination of open-top stainless steel and wooden tanks, then aged for 15 months in French oak barrels, 43% of which were new.

HARVEST

September 2024

ALCOHOL

14.3%

BOTTLING

February 2026

pH

3.4

NOTES FROM THE WINEMAKER

Dark and expressive, the nose reveals aromas of brambly blackberry, sweet cherry, fresh leather, dried autumn leaves, and a hint of rosemary. The palate is structured and layered, with concentrated dark fruit supported by velvety tannins and balanced acidity. Rich texture and depth carry through the mid-palate, while savory and earthy nuances add complexity. The finish is long and refined, highlighting the wine's balance, structure, and potential for graceful aging.

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.

