



2025 WILLAMETTE VALLEY PINOT NOIR

SRP: \$25 | 32,500 CASES

BRIGHT CHERRY
MARIONBERRY
BAKING SPICE



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

Aged on 20% new French oak for 9 months.

HARVEST

September 2025

ALCOHOL

13.5%

BOTTLING

July 2026

pH

3.68

TASTING NOTES FROM THE WINEMAKER

A vibrant expression of the 2025 vintage, this Pinot Noir balances lifted red-cherry and wild raspberry aromatics with subtle rose petal, forest floor, and baking-spice notes. A warm, even growing season preserved bright natural acidity and refined tannins, yielding a silky, medium-bodied wine with elegant structure and a lifted, persistent finish.

VINTAGE OVERVIEW

The 2025 season delivered steady, near perfect conditions that supported pristine fruit and even ripening across the estate. An early start to the growing season set a smooth pace, bloom passed in one quick and even wave, and summer held consistent warmth with only brief heat spikes that gently advanced ripening. Harvest moved at a focused clip as fruit for sparkling arrived first, followed by Pinot Noir with depth and purity and Syrah finishing cleanly at the end of the run. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty and remarkable promise.

