

2024 Co-ferm Chardonnay + Pinot Noir Willamette Valley

Harvest date: Sept 18 & Sep 23, 2023

Bottling date: Feb 18, 2028

Cases produced: 200

The Tasting Notes

This vibrant chillable red defies classification. Aromas of flint, red cherry, and a hint of rosemary lead into a supple, suede-like texture.

Flavors of red apple, cranberry, clove, and beeswax unfold across the palate, finishing with freshness and satisfying depth.

The Makeup

A 50/50 co-fermentation of Mt. Eden clone Pinot Noir from Chehalem Mountain Vineyard and clone 76 Chardonnay from Finnigan Hill Vineyard, both located in the Chehalem Mountains AVA.



The Methodology

Hand-harvested and destemmed into a single fermenter, the Chardonnay and Pinot Noir were co-fermented using the same approach as our Pinot Noir: gentle extraction and just one punchdown or pumpover per day until dry.

Élevage took place in fully seasoned French oak, softening the texture without imparting oak flavor. Full malolactic fermentation occurred in barrel prior to bottling.

Minimal effective SO₂ was used throughout.

BOEDECKER
Cellars