

2023 Pinot Noir Willamette Valley

Harvested: September 19th – 24th, 2023

Bottled: February 18th, 2025

Cases Produced: 2500

Alc.: 13.5%

Retail: \$30

Boedecker Cellars was founded in 2003 by Stewart Boedecker and Athena Pappas in Carlton, Oregon. We started at 400 cases and are now at a comfortable 5500 case production level.

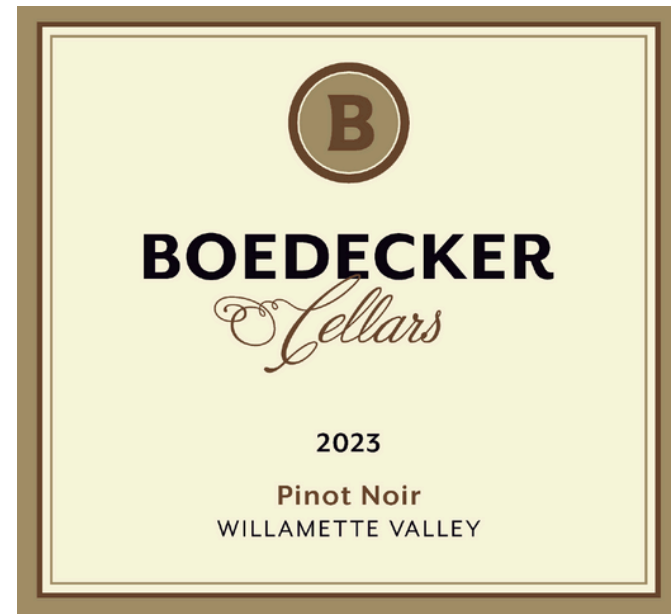
Today, we craft our wines in our refurbished warehouse in the heart of Portland, where we continue to focus on low-intervention production of Willamette Valley Pinot Noir.

Tasting Notes

Structured for early enjoyment, our Willamette Valley Pinot Noir is full bodied and full of black raspberry with a hint of pomegranate, subtle toast notes and aromatics on the finish that remind us of hiking Northwest forests in the spring.



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The Makeup

We craft this Willamette Valley Pinot Noir from the same vineyards, in the same style, as our reserve wines. We selected these barrels for their forward profile and open texture knowing they will bring early enjoyment while folks wait for our reserve releases. A blend across sites and clones this wine reflects the vintage characteristics of Pinot Noir grown in the Northern half of the Willamette Valley.

The wine was aged 16 months in a mix of new and seasoned French oak barrels

The Methodology

Organically driven from vineyard to bottle, all our grapes are harvested and sorted by hand. The wines ferment in small open top 1.5 ton fermenters to allow cool, slow ferments driven by the indigenous yeast. We lees stir for the first 9 months of élevage to develop a softer texture and integrated tannins. Minimal effective SO2 used.

Winemakers: Stewart Boedecker & Athena Pappas