



2024 VINTAGE

The 2024 season began with a cooler spring and slightly above-average rainfall, which replenished soil moisture and set the stage for healthy vine growth. Bud break occurred April 15, closely aligning with historical averages. Throughout the summer, the Willamette Valley experienced moderate temperatures—daytime highs in the 70s°F paired with cool nighttime lows—ideal conditions that allowed for extended hang time and balanced ripening.

Disease pressure was minimal, enabling us to lengthen spray intervals, reduce tractor passes, and implement lower-input farming practices. Slow, steady ripening preserved acidity and enhanced flavor development, particularly in our Pinot Noir and Chardonnay. The fruit achieved a beautiful balance of ripeness while retaining vibrant acidity.

KEY INFORMATION

Vineyard: Coeur de Terre Vineyard
King Vineyard

Alcohol: 13.5%

SRP: \$26.00

Case Production: 3,150

Varietal: 100% Estate Pinot Noir

VINEYARD NOTES

This wine is crafted from fruit sourced throughout our estate vineyard, including our Heritage blocks—Renelle's Block, Sarah Jane's Block, Abby's Block, and Tallulah's Run. We also incorporate fruit from King Vineyard, located just 1.5 miles down the road, which we farm and manage for our neighbors.

This bottling brings together vibrant fruit from younger vines, which adds energy and freshness, with fruit from our mature Heritage blocks, contributing structure and depth. The result is a well-balanced, expressive wine that's ready to enjoy upon release.

Our vineyard is planted using Massale Selection, featuring a diverse array of Pinot Noir clones: Pommard, Wädenswil, 113, 114, 115, 667, 777, and Coury. The soils across the site range from sedimentary to metamorphic and volcanic in origin—adding to the wine's complexity and distinct character.

TASTING NOTES

A medium ruby in color, notes of violets, dark cherry, and a hint of cigar box leap from the glass. On the palate, dark cherry, bramble, and a hint of cassis tease the tastebuds. This release, from a stellar growing season, is showing all the classic characteristics of perfectly balanced fruit and earth that put Oregon on the map for Pinot Noir. The 2024 Oregon Pinot Noir will pair excellently with a variety of cuisines and/or standalone as a glass pour. We especially enjoy it with fresh, line-caught Pacific Northwest salmon and all cuisines mushroom-focused.



OREGON PINOT NOIR

McMINNVILLE AVA

WILLAMETTE VALLEY, OREGON

2024