



Coeur de Terre
VINEYARD

Handcrafted - Organically Farmed - Artisanal Wines



PINOT GRIS

McMINNVILLE AVA

WILLAMETTE VALLEY, OREGON

2024

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 on 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. The slow, steady ripening preserved acidity and enhanced flavor development, particularly in our Pinot Noir and Chardonnay. Importantly, the season was free of extreme weather events—no heat spikes, no wildfires—offering a welcome reprieve from the challenges of recent years. Harvest began on October 8 and concluded on the 19th with the final pick of our Syrah. This was our largest harvest to date, and the extended growing season produced some of the longest hang times we've ever seen. The fruit achieved a beautiful balance of ripeness while retaining vibrant acidity.

KEY INFORMATION

AVA: McMinnville

Alcohol: 13.0%

SRP: \$22.00

Case Production: 703

Varietal: Pinot Gris

RS: below threshold

VINEYARD NOTES

Fruit for our Pinot Gris comes from two vineyards just 1.5 miles apart: Coeur de Terre Vineyard and King Vineyards. This wine focuses on capturing the complexity of the Pinot Gris fruit grown in the Willamette Valley, especially in the McMinnville AVA. Both vineyards are sustainably farmed by us, with vines planted on the cooler sites to maintain vibrancy and acidity in the wine. These Pinot Gris vines were planted on primarily marine sedimentary soils.