

THE WINE

This wine is comprised of five different clones of Pinot noir from three world-class vineyards across the Northern Willamette Valley. The diversity of the clones and vineyard sites builds complexity and the use of new French oak builds structure and flavor profile in this vibrant representation of Oregon's famed Willamette Valley.

THE VINEYARDS

More than half of the Pinot noir was harvested from Violet Vines Vineyard in McMinnville AVA. The remaining Pinot noir was harvested from Roshni Vineyard in McMinnville AVA and Sherwood Hills Vineyard in Chehalem Mountains AVA. The small family-owned vineyards are meticulously farmed with vines hand-pruned and hand-harvested.

VINTAGE

The 2023 growing season was brilliant throughout and laid the foundation for an outstanding vintage. The year started slowly with a cool, wet Spring, resulting in a slight delay in bud break. The remainder of the growing season was warm, steady and dry with only one brief temperature spike. Despite predictions of a delayed harvest, the fruit ripened and arrived on time and immediately showed great promise.

WINEMAKER'S COMMENTS

The fruit was hand sorted, fermented and pressed, separating the clones and vineyards into their respective barrel until final blending. The Pinot noir was vinified and aged for 12 months in French oak, with 21% being new French oak.

TASTING NOTES

Aromas and flavors of cranberry, raspberries, red currant, and rosy florals. Bright and vibrant mid-palate acidity awaken the palate and transition to a "spot on" sour cherry finish.



TECHNICAL DATA

Composition	100% Pinot Noir (Dijon Clones 777, 115, 828, Pommard, Wadenswil)
Aging	12 Months in French Oak (21% New French Oak)
pH	3.52
Titrateable Acidity	5.5 g/L
Alcohol	13.93%
Harvest Date	September 2023
Bottling Date	December 11, 2024
Release Date	February 2025
Bottle Production	640 Cases (7,680 Bottles)