

## THE WINE

Hand-harvested in the chill of an early morning, our Estate Pinot Noir is a perfect balance of three historic pinot clones planted on the vineyard. The wine boasts an intense concentration of fresh red fruit flavors, mineral and oak framing and striking tension. It was aged to perfection for 13 months in a combination of new and neutral French oak barrels. Eight barrels produced.

## THE VINEYARD

Violet Vines vineyard is situated on 88 acres in the foothills of the McMinnville AVA in Oregon's Willamette Valley. Elevations reach 650 feet above sea level and benefit from the cool nights and steady afternoon Van Duzer colling winds. There are 26 acres of diverse varietals planted primarily on a southwest aspect, on a 12-degree slope in marine sedimentary and volcanic soils. The vineyard is dry-farmed with vines meticulously hand-pruned and hand-harvested.

## VINTAGE

The 2024 growing season was marked by a cool, wet Spring that transitioned into a warm, dry Summer, creating near-ideal conditions for viticulture. There was a brief heatwave in July, followed by mid-August rains that revitalized the vineyards. The prolonged, moderate temperatures of September and October allowed for extended hang time, facilitating optimal ripeness and acidity in the grapes.

## WINEMAKER'S COMMENTS

The grapes were hand harvested, hand sorted, and destemmed. 20% of the free run juice of the de-stemmed fruit was removed, and then extended cold maceration took place for five days with oxygen well managed. After fermentation, the wine was gently pressed, fractioned, and barreled in French oak, with 25% of that new French oak. The wine was un-fined and un-filtered.

## TASTING NOTES

Juicy and concentrated aromas and flavors of cherry blossoms, freshly picked strawberries and red cherries, orange rind, charred wood and pencil shavings. Satisfying structure and tension is notable from the electric acidity. Tannins are silky and integrated, and finish is long and lush.



## TECHNICAL DATA

<b>Composition</b>	100% Pinot Noir (62% Pommard, 25% Dijon 115, 13% Wadenswil)
<b>Aging</b>	Barrel-Aged 13 Months in French Oak (25% New French Oak)
<b>pH</b>	3.42
<b>Titrateable Acidity</b>	6.3 g/L
<b>Alcohol</b>	14.54%
<b>Harvest Date</b>	October 10, 2024
<b>Bottling Date</b>	December 4, 2025
<b>Release Date</b>	April 17, 2026
<b>Bottle Production</b>	203 Cases (2,436 Bottles)