

## THE WINE

Hand-harvested in the chill of an early fall morning, this wine comes from a singular clone and singular block on our estate property that was planted in 2008. The Andrew Block Pinot Noir is a classic representation of our properties 115 clones- florals, strawberries and spices. It was barrel-aged to perfection for 13 months in a combination of new and neutral French oak barrels.

## 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 was removed, and then extended cold maceration took place for five days with oxygen well managed. After fermentation, the wine was gently pressed, and barreled in French oak, with 25% of that being new French oak. The wine was un-fined and un-filtered.

## TASTING NOTES

Concentrated aromas and flavors of orange blossom, violets, strawberry, cranberry, orange peel, delicate spice, and charred wood. Electric acidity, healthy tannins and alcohol levels are pleasing to the palate and will ensure quality and lengthy aging.



## TECHNICAL DATA

<b>Composition</b>	100% Dijon Clone 115 Pinot Noir
<b>Aging</b>	Barrel-Aged 13 Months in French Oak (25% New French Oak)
<b>pH</b>	3.41
<b>Titrateable Acidity</b>	6.3 g/L
<b>Alcohol</b>	14.58%
<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>	92 Cases (1,104 Bottles)