

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 Taylor Block Pinot Noir showcases ideal aromatic flavors of ripe red fruits, fresh cut wood shavings and displays precision and tension in every sip. 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 fruit was hand harvested, hand sorted, and destemmed. The free run juice of the crushed berries 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 14% of that being new French oak. The wine was un-fined and un-filtered.

TASTING NOTES

Juicy and concentrated aromas and flavors of Rainier cherry, strawberry, red apple, red currant, spicy red licorice and fresh cut saw dust. Satisfying tension is notable with pleasantly higher than usual levels of acidity. Tannins are silky and integrated, and the finish is long.



TECHNICAL DATA

Composition	100% Dijon Clone 777 Pinot Noir
Aging	Barrel-Aged 13 Months in French Oak (14% New French Oak)
pH	3.41
Titrateable Acidity	6.8 g/L
Alcohol	14.41%
Harvest Date	October 10, 2024
Bottling Date	December 4, 2025
Release Date	April 17, 2026
Bottle Production	78 Cases (936 Bottles)