

Composition

2023 PINOT NOIR, CHEHALEM MOUNTAINS

WINERY

Visionary Oregon wine project led by Bertrand de Villaine of Domaine de la Romanée-Conti and Katrina Rank, bringing Burgundian winemaking talent to express the Willamette Valley climate and terroir. Focused on single vineyard Chardonnay and Pinot Noir, with conscientious approaches to farming and the pure expression of terroir. Their growers share their sensibility and approach. Pursuing excellence from grape to glass, they're constantly evolving their vision.

WINE

This sustainably and dry-farmed single-vineyard Pinot Noir captures the essence of terroir-driven winemaking. Grown with meticulous care and minimal intervention, the grapes thrive in the unique microclimate and soil composition of their specific plot. The resulting wine features a harmonious balance of crisp acidity and rich fruit flavors, complemented by subtle notes of oak and minerality that reflect its distinct origin.

VINEYARDS

Located on the edge of the Ribbon Ridge on the south slope of the Chehalem Mountains AVA. Willakenzie sedimentary soils are present in this section of the AVA. The vineyard sits on a gorgeous ecosystem, including livestock, birds, sheep, and a trusty collie. Dry-farmed with biodynamic preps and no synthetic chemicals, the focus is to regenerate the soil, add native plants and allow beneficial species to thrive.

VINTAGE NOTES

Winter 2022 was very cold and we saw a fairly late start of the season with budbreak being pushed this year to middle/end of April. After this slow start, the temperature started to rise and the vines growth was fast; in just seven weeks each plant had a full canopy.

The summer was temperate, and we harvested about 95 days post bloom beginning on September 13th.. The quality of the fruit was excellent and quantity per plant was balanced. The optimum maturity was slow and steady throughout the month of August and some warm weather helped push ripening.

WINEMAKING

The grapes were 100% Destemmed and fermented in concrete tank with native yeast. The temperature was gently controlled and the wine was pressed after 15 days. A combination of gentle pump over 2 times a day with 4 punch-downs towards the end of fermentation helped to extract color and tannin. A vintage full of flavor and pretty tannins.

TASTING NOTES

Deep and Shiny red. An explosive nose of strawberries and raspberries melted. A touch of pink pepper exalts aromas. The mouth is open on very fresh energy carried on by a discreet acidity. Silkiness is present, but in its youngest stage and few years will help tannins already supple to express more richness.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Sub-Appellation:	Chehalem Mountains AVA
Soil:	Sedimentary Soils
Exposure:	South-facing slope
Eco-Practices:	Dry farming with Biodynamic practices
Certification:	Organic

WINEMAKING

Yeast:	Native
Varietals:	100% Pinot Noir
Aging:	10 months in oak barrels; 30% new oak

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	5.18 g/L
pH:	3.62