

2024 LE CADEAU VINEYARD PINOT NOIR

VINEYARD

Located on Parrett Mountain in the Chehalem Valley Mountains AVA, Le Cadeau is defined by its rocky soils and diverse aspects. Precise micro farming results in a Pinot Noir with distinct plum and blackberry aromatics and supple tannins. Le Cadeau is owned by Deb and Tom Mortimer



AVA	PLANTED	SOIL	ELEVATION	CERTIFICATION	CLONES
Chehalem Mountains	1999	Jory, Nekia, Witzel	510' – 740'	LIVE, Salmon Safe	115,667, 777, Pommard

2024 VINTAGE

The 2024 growing season began with cooler-than-usual temperatures, setting the stage for a slow and steady start. A combination of wind and rain during bloom tested the vines, but soon after, the warm, sunny days of June and July arrived, allowing for healthy growth and ripening. As August unfolded, cooler temperatures returned, lengthening the growing season and offering the vines ample time to develop complex flavors. This slower pace of ripening helped balance sugar accumulation, resulting in wines that showcase remarkable vibrancy, finesse, and potential for aging. The 2024 vintage is a standout, demonstrating both approachability in youth and the promise of longevity in the bottle. A truly stellar year for wine production.

TASTING NOTES

Dense aromas of dark fruit with earthy undertones lead into a palate of rich fruit and full sweetness. Lifted, balanced tannins provide structure and carry the wine smoothly through the finish.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
13.7%	23.0	September 23- 25, 2024	5.2 g/L	3.65	10 months in 33% new French Oak	286