

# Composition

## 2024 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

The 2024 Willamette Valley season was balanced, with steady ripening and strong natural acidity. A wet winter and cool spring replenished soils, while moderate summer temperatures with brief heat spikes preserved freshness and kept sugars in check. Harvest ran from early September (whites) through late September/early October (Pinot Noir) under mostly dry conditions. The wines show bright fruit, fine tannins, moderate alcohol, and excellent tension—an elegant, precise vintage with strong aging potential.

### 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

Aromatic layers of red and black fruits intertwine with subtle spice notes of cardamom and finely integrated oak. The nose is lively and expressive. On the palate, spice-driven complexity leads into flavors of fresh cranberry and red berries, supported by bright acidity and fine tannins. The texture is supple yet structured, delivering length, precision, and persistent freshness through the finish.



### 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:	13.3%
Total Acidity:	5.8 g/L
pH:	3.51