

# 2024 PINOT NOIR *Whole Cluster*

## VINTAGE FACTS 2024

The 2024 growing season in the Willamette Valley was on par with long-term averages. A wet winter was followed by a moderate spring and summer, with bud break occurring on April 15th.

A stormy May followed by higher temperatures, including a short heatwave in July that reached 100 degrees Fahrenheit, led to high humidity and a small boost in sugar levels. Vineyard stewards were prepared and proactive, so the vines avoided most negative impacts of the humidity, and the fruit increased in vigor. A warmer-than-average August helped the fruit catch up before cooler weather returned. The fruit matured naturally and reached its full potential thanks to the moderate, low-stress growing season.

Harvest began on September 23rd, later than average, with intermittent rain throughout the season. Harvest finished at the end of October, with the fruit showing an impressive balance of flavor, acid and ripe tannins. Our winemakers are excited about how this exceptional vintage displays.

## WINEMAKING NOTES

Expressing pure Pinot Noir fruit with depth, structure and aromatic intensity, this wine combines whole cluster fermentation, carbonic maceration and traditional fermentation techniques. Guided by the winemaking team's meticulous attention from vineyard to bottle, the vineyard sites are chosen to complement this distinctive style.

A portion of the wine undergoes carbonic maceration, where whole grape clusters (including the stems) are gently transferred to stainless steel tanks filled with CO<sub>2</sub> and sealed to eliminate oxygen. Fermentation begins inside the intact berries, enhancing aromatics and freshness. The fruit is pressed while flavors are vibrant and tannins are soft, then fermentation continues over 7-10 days in stainless steel.

Simultaneously, the remaining fruit follows a more traditional whole cluster fermentation technique, mixing approximately 30% whole clusters with 70% destemmed fruit. The must undergoes a 7-day cold soak to enhance color, texture and complexity before fermentation begins. After inoculation, fermentation proceeds for 12-14 days with twice-daily pump-overs, followed by pressing, settling and racking.

## HISTORY OF WHOLE CLUSTER PINOT NOIR

Whole cluster fermentation, using entire grape bunches including stems, was once the standard before modern destemming equipment. Years ago, Founder Jim Bernau began his own experimentation with Pinot Noir by gently dropping hand-picked whole clusters into stainless steel tanks filled with CO<sub>2</sub> and sealing to limit oxygen exposure. The transformation was remarkable – the berries swelled, turned pink and eventually burst, releasing intensely aromatic fermenting juice. The result is a Pinot Noir that is vibrant, balanced and highly versatile for food pairing.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 114, 115, 667, 777, Pommard and Wädenswil

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

**Harvest Date:** Sep. 20 – Oct. 16, 2024

### Harvest Statistics

- **Brix:** 23.9°
- **Titrateable Acidity:** 6.07 g/L
- **pH:** 3.63

### Finished Wine Statistics

- **Alcohol:** 13.7%
- **Titrateable Acidity:** 5.33 g/L
- **pH:** 3.66
- **Residual Sugar:** 5.05 g/L
- **Sulfate Level:** low
- Resveratrol:** 12.9 Micromoles/L
- Fermentation:** Whole Cluster Fermentation in stainless steel tanks
- Bottling Date:** April 2026

## TASTING NOTES

Ruby red in the glass, this wine opens with lively aromas of black cherry, raspberry, black tea and cedar. The dry palate reveals layers of marionberry, sweet tobacco, juniper and a hint of black truffle, creating an approachable yet complex Pinot Noir. Fresh tannins, a medium-bodied structure and balanced acidity carry through to a long, lingering finish.

**Peak Drinkability:** 2026 – 2032

## FOOD PAIRINGS

A versatile Pinot Noir that pairs beautifully with savory and spice-driven dishes, including barbecue pork, wood-fired flatbreads, spicy Asian and Indian cuisine, gourmet burgers and salmon. Try serving slightly chilled on a warm evening.



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