



2024 PINOT NOIR *Kittyhawk*

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

The stylistic vision is pure Pinot Noir fruit with a juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed with a whole berry component for intra-berry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a seven-day pre-fermentation cold soak which provides complexity, color and mouthfeel. On the seventh day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

HISTORY OF KITTYHAWK PINOT NOIR

Sourced exclusively from Kittyhawk Vineyard in the Salem Hills, this exceptional Pinot Noir honors our partnership with Cascades Raptor Center to release rehabilitated birds of prey in our estate vineyards. These barn owls, kestrels and hawks promote biodiversity and provide natural protection from damaging rodents without harmful pesticides and poison.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 115, 777 and Pommard

Appellation: Willamette Valley

Soil Type: Steiwer series, Steiwer/Chelhulpum silt loam

Harvest Date: September 28, 2024

Harvest Statistics

- **Brix:** 23.0°
- **Titrateable Acidity:** 4.98 g/L
- **pH:** 3.57

Finished Wine Statistics

- **Alcohol:** 13.3%
- **Titrateable Acidity:** 5.92 g/L
- **pH:** 3.49
- **Sulfate Level:** low

Fermentation: Small bins

Bottling Date: September 21, 2025

TASTING NOTES

Our inaugural vintage sourced from Kittyhawk Vineyard opens with alluring aromas of black truffle, black cherry and rose petals. The palate reveals vibrant flavors of cherries, ripe pomegranates and raspberry along with dried sage and cinnamon. Bright acidity and smooth, supple tannins lead to a lingering finish.

Peak Drinkability: 2025 – 2032

FOOD PAIRINGS

Enjoy with savory char siu (Chinese BBQ pork), pepperoni wood-fired pizza, gourmet burgers or salmon.

