

2024 WHITE PINOT NOIR *Tualatin Estate*

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.

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil.

WINEMAKING NOTES

Made from our Tualatin Estate Pinot Noir, the grapes were picked at the peak of ripeness and immediately gently pressed to release free-run juice without color or tannins from the skins. The juice was fermented and aged on its lees in neutral French oak. This produced a wine that expresses the richness and complexity of Pinot Noir elegance, bright aromas and flavors – with balanced acidity of a cool climate white wine.

TECHNICAL DATA

Grape Type: Pinot Noir

Clone: 115, 667 and Pommard

Appellation: Tualatin Hills

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: September 23, 2024

Harvest Statistics

- **Brix:** 23.3°
- **Titrateable Acidity:** 7.25 g/L
- **pH:** 3.22

Finished Wine Statistics

- **Alcohol:** 13.7%
- **Titrateable Acidity:** 5.895 g/L
- **pH:** 3.46
- **Sulfate Level:** low

Fermentation: French oak barrels

Barrel Regimen: 10 months in barrel, neutral French oak

Bottling Date: August 1, 2025

TASTING NOTES

Pale salmon in the glass with excellent clarity. Aromas of cherry blossom, honeysuckle and strawberry lead to a fruit-forward palate of lime curd, honeydew melon, and white peach. Textured notes of vanilla cream and shortbread, shaped by time on lees, add depth. The finish is crisp, balanced, and refreshing.

Peak Drinkability: 2026 – 2029

FOOD PAIRINGS

This wine pairs best with delicate proteins with savory sauces like rillettes de tours or crispy roasted duck with plum sauce, soft cheeses like brie and truffle fries.

