

2025 PINOT NOIR *White Pinot Noir*

VINTAGE FACTS 2025

The 2025 growing season in the Willamette Valley was defined by warm, steady conditions and less-than-average precipitation. Following a relatively dry winter, the early start to the season began with bud break occurring on April 26th and continued for two weeks throughout our estate vineyards. Flowering took place from late May through early June and a lighter fruit set resulted in smaller berries with excellent concentration and depth.

Growing degree days tracked approximately 12% above the 1991-2020 average, making 2025 one of the warmer seasons on record. A couple of early-season 100-degree days had little impact on the fruit, while consistent warmth through August accelerated maturity without causing heat stress. Sugars accumulated rapidly, but intermittent rain allowed our vineyard stewards to wait and pick at peak maturity.

Following our early picks for sparkling wine, harvest kicked off on September 10th with Pinot Noir. Harvest timing and conditions were similar to 2023, though yields were lighter. With a greater focus on estate fruit, our winemakers were able to give additional attention to both the vineyard and cellar.

Harvest concluded under favorable conditions, with fruit showing vibrant color, concentrated flavors and natural balance. The 2025 vintage will reflect an expressive fruit-forward intensity and structure from the smaller berries and warm, steady growing season.

WINEMAKING NOTES

The wine is made from Pinot Noir picked at peak 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 stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics – creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 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: September 12 – 23, 2025

Harvest Statistics

- **Brix:** 23.2°
- **Titrateable Acidity:** 6.53 g/L
- **pH:** 3.35

Finished Wine Statistics

- **Alcohol:** 13.5%
- **Titrateable Acidity:** 6.75 g/L
- **pH:** 3.08
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: August 2026

TASTING NOTES

Bright straw color, this dry white wine opens with bright aromas of cherry blossom, kiwi, hibiscus and candied ginger. The palate mirrors the nose, with notes of white peach and pear. With a medium body and low tannins, the wine offers a refreshing profile, perfect for any occasion.

Peak Drinkability: 2026 – 2030

FOOD PAIRINGS

Enjoy with seafood dishes such as seared scallops, salads like Thai papaya salad and ceviche.

