# 2024 PINOT NOIR *Bernau Block*




## 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

**Estate, Bernau Block:** Planted in 1983 by Founder Jim Bernau, the Estate Vineyard sits on a south-facing volcanic slope at 500–750 feet elevation. The Bernau Block Pinot Noir is sourced exclusively from these original 15 acres, which Bernau planted with a Christmas tree planter pulled behind his 33-horsepower tractor. French clones 667 and 777 were later grafted on a portion of the vines.

## WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a soft, 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 for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five-day, pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth 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 complete malolactic fermentation.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

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

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

**Harvest Date:** October 1 – 13, 2024

**Harvest Statistics**
- **Brix:** 23.7°
- **Titratable Acidity:** 6.82 g/L
- **pH:** 3.35

**Finished Wine Statistics**
- **Alcohol:** 13.9%
- **Titratable Acidity:** 5.89 g/L
- **pH:** 3.51
- **Sulfate Level:** low

**Fermentation:** Small bins and stainless steel tanks

**Barrel Regimen:** 18 months in barrel, 30% new French oak, 70% neutral

**Bottling Date:** April 2026

## TASTING NOTES

Ruby red in the glass, with sweet aromas of tart cranberry, orange zest and red currant balanced by baking spice, cinnamon and juniper notes. Classic flavors of red cherry, marionberry, dried herbs and forest floor burst on a medium-bodied palate. Fresh tannins and balanced acidity lead to a lingering finish.

**Peak Drinkability:** 2026 – 2038

## FOOD PAIRINGS

Enjoy this wine with savory and grilled meats, including French onion chicken, red wine braised short ribs, smoked salmon and dishes featuring Oregon truffles.

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