



CHEHALEM

2024 HOOD VIEW PINOT NOIR



SRP: \$40 | 490 CASES PRODUCED

CHERRY
BOYSENBERRY
VIBRANT

APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from select blocks of Chehalem Estate, this Pinot Noir is primarily composed of Pommard clone.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Fermented in concrete and stainless steel tanks, then aged for 10 months in French oak barrels (20% new).

HARVEST

October 2024

ALCOHOL

14.1%

BOTTLING

August 2025

pH

3.49

NOTES FROM THE WINEMAKER

Bright and expressive, this Pinot Noir opens with juicy aromas of cherry, raspberry, red currant, and boysenberry, lifted by hawthorn blossom and subtle forest notes of cedar. Hints of cinnamon and nutmeg add gentle warmth, while oak remains seamlessly integrated. The palate is fresh and vibrant, with sweet, pure red fruit supported by fine, chalky tannins. Joyful and approachable, yet grounded in structure, the wine finishes long, juicy, and gracefully lingering.

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.

