



2024 Nash Vineyard Pinot Noir

AVA: Yamhill-Carlton AVA

Alc: 12.7%

Composition: Pinot Noir 100%

Winemaking process:

Native yeast fermentation started in Korean terra cotta “onggi” pot pied de cuve. 100% destemmed. Aged 10 months in 25% new French oak barrels.

Farming practices:

Pinot Noir from organic certified Nash Vineyard, planted in 2002. Harvested from a block planted at 625ft elevation on Willakenzie series, marine sedimentary soils. Clone 667.

Tasting notes:

Bright, electric acidity leads the way, layered with the pure essence of raspberry. Notes of white pepper and loamy earth add texture and depth, while aromas of cedar, Bing cherry, and a subtle coastal salinity bring a beautiful balance of elegance and edge.

Harvest Date: October 6, 2024

Production: 188 cases

Release date: December 2025

