



# 2024 Pinot Noir Pétillant Naturel

*AVA: Willamette Valley*

*Alc: 12.5%*

*Composition: 100% Pinot Noir*

## Winemaking Process:

Working with Pinot Noir from a single vineyard, Dave coins this a "method Dave" pet-nat. Whole cluster pressed, fermented to dry in stainless steel tanks, tiraged like a champagne style bubbly, but released without disgorgement or dosage.

## Vineyards:

Pinot Noir from the Tualatin Hills AVA and the base of the Chehalem Mountain. Clones Wadenswil and 115. Dry farmed and sustainably farmed.

**Notes:** Bright, fresh, tart red fruit with dried earth.

Production: 400 cases

Release date: March 2025

**Wine Enthusiast 91 pts**

**James Suckling 91 pts**

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