



# 2024 Willamette Valley Pinot Noir

AVA: Willamette Valley AVA

Alc: 13.5%

Composition: Pinot Noir 100%

## **Winemaking process:**

Native yeast fermentation started in Korean terra cotta “onggi” pot pied de cuve. 100% destemmed. 10 months in 20% new French oak barrels.

## **Farming practices:**

The CHO Willamette Valley Pinot Noir is a blend of Pinot Noir from varying elevations across the Willamette Valley, offering a snapshot of the valley. Each year the blend captures varying elevations, and soil types from windblown basalt, marine sediments and volcanic soil. Clone 113, 777, Wadenswil.

## **Tasting notes:**

Raspberry, cranberry aromas with zingy acidity, flavors of blackcap raspberry, earth and anise with sleek tannins. The Chos are making an indelible mark in Oregon with their fresh approach to Willamette Valley Pinot Noir.

**Harvest Date: 9/24/2024 - 10/6/2024**

**Production: 950 cases**

**Release date: December 2025**

