SECRET

2024

WILLAMETTE VALLEY

PINOT NOIR

WINEMAKING

Pinot Noir is King in Oregon! The cooler climate of Oregon allows grapes to naturally retain acid with lower sugar accumulation and naturally lower alcohol. The grapes for the Secret Pinot Noir were sourced from throughout Oregon's Willamette Valley – including from a vineyard named Halona Woods that winemaker Alisa Jacobson manages. This vineyard lies in the new Mt. Pisgah AVA and is blessed with ample amounts of both of Oregon's most famous soils... Belpine and Jory. This wines 20% whole-cluster and slowly fermented in open top stainless steel tanks, which allowed for dynamic flavor extraction from the grapes prior to their gentle pressing. The wine was then aged for 9 months in neutral French oak with 15% new oak to add lift and balance.

TASTING NOTES

The Secret Pinot Noir is fragrant wine bursting with candied violets, red berry fruit, forest, and conifer notes along with a hint of lightly-roasted espresso beans. On the mouth, The Secret Pinot Noir is lively, medium-bodied, fresh and inviting – with flavors of juicy cherry and tart cranberry that lead to farmer's market ripe strawberries. A beautiful herbaceous "pop" adds dimension to the character of this multidimensional Pinot Noir with plump tannins and grippy, blood-orange acidity. The finish features earthy truffle notes and cedar spices marked by a hint of vanilla.

COMPOSITION:
100% Pinot Noir

ALCOHOL:
13%

PH / TA:
3.66 / 5.1 G/L

