

BEARBOAT

WILLAMETTE VALLEY, OREGON

2024 VINTAGE

OREGON PINOT NOIR AND CHARDONNAY

Wines for a wilder table.

Two bears roam Oregon's Willamette Valley by canoe, looking for the best pours. Mac and Zeke came home with these two: wines meticulously crafted for sharing with friends at any table.

Adventure in every sip!



WILLAMETTE VALLEY · 2024

Pinot Noir

13.5% ABV

DRY

Dark cherry and black raspberry, a silky feel on the palate, balanced acidity.

PAIRS WITH

Cedar-planked salmon, pork tenderloin over lentils.

95

POINTS

Gold Medal
NY International Wine Competition



WILLAMETTE VALLEY · 2024

Chardonnay

13.5% ABV

DRY

Mineral and white flower on the nose, stone fruit on the palate, a gently toasty edge.

PAIRS WITH

Seafood, roast or creamy chicken dishes, a picnic board.

95

POINTS

Gold, Best of Class
LA International Wine Awards



A label people remember
Two bears, one canoe. The Mac & Zeke story is the part shoppers repeat.



Premium, Unpedestaled.
Crafted with care and made for your table. Mac & Zeke would pour it any night of the week.



Sourced with care
Hand-picked, dry-farmed fruit from vineyard partners we walk all season.

BEARBOAT

Two Wines. One Valley.

BEARBOATWINES.COM · PLEASE DRINK RESPONSIBLY · 21+

FIELD NOTES

The 2024 vintage, in detail.

A cool spring and a late start gave way to more warmth than usual through the season. Uneven fruit set meant lighter crops, and cool weather at harvest let the grapes ripen slowly and hold on to great acidity. Both wines are Willamette Valley fruit, sourced from vineyard partners and picked by hand.



Pinot Noir
Willamette Valley 2024



Chardonnay
Willamette Valley 2024

IN THE VINEYARD

Appellation	Willamette Valley	Willamette Valley
Sourcing	50% Chehalem Mountains, 50% Willamette Valley	71% Chehalem Mountains, 29% Willamette Valley
Soils	Volcanic red soils, Laurelwood loess	Laurelwood, marine sedimentary
Elevation	350 to 600 ft	350 to 600 ft
Clones	Pommard, 777, 115, 667	Dijon 95, 76, 96, Mt. Eden
Vines	20 years on average, cane-pruned double Guyot	15 years on average, cane-pruned double Guyot
Farming	Dry-farmed, hand-picked	Dry-farmed, hand-picked
Harvest	September 20 to October 15	October 7 to 11
Ripeness · yield	23.5° Brix · 3.0 tons per acre	22.5° Brix · 2.8 tons per acre

IN THE CELLAR

Fermentation	Open-top fermenters, 14 days on skins	Fermented in French oak barrels
Whole cluster	25% whole cluster, pressed after primary	Whole-cluster pressed
Malolactic · lees	Malolactic: yes	No malolactic · 6 months on lees, stirred weekly
Oak	25% new French oak, 10 months	15% new French oak, 10 months
Fining · filtration	Unfined · crossflow, sterile filtered	Bentonite · crossflow, sterile filtered
Bottle age	5 months	5 months

IN THE BOTTLE

Composition	100% Pinot Noir	100% Chardonnay
Alcohol	13.5%	13.5%
Residual sugar	Dry	Dry
TA · pH	6.0 g/L · 3.52	6.9 g/L · 3.33
Closure	Screwcap	Screwcap
Production	2,010 cases	1,990 cases

PACK	CASE	PALLET	UPC PINOT NOIR	UPC CHARDONNAY
12 x 750 ml	38 lb · 14.25 x 11 x 12 in	56 cases · 14 x 4 layers	850018884167	850018884136