

WILLAMETTE VALLEY, OREGON

Pinot Noir

Mac and Zeke paddled the Willamette Valley looking for a red worth sharing around the fire. This is the one they came back with: a silky, food-friendly Pinot Noir made for sharing with friends at any table.



TASTING NOTES

IN THE GLASS	Dark cherry and black raspberry over a silky texture, held up by balanced acidity. Easygoing tannins make it a wine for the table.
PAIRS WITH	Cedar-planked salmon, pork tenderloin over lentils, mushrooms, a charcuterie board.

ACCOLADES · GOLD MEDALS

95 POINTS	Gold Medal · 95 points NY International Wine Competition 2026	91 POINTS	Gold · 91 points USA Wine Ratings 2025 · 2023 vintage
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WINEMAKING

SOURCING	50% Chehalem Mountains, 50% Willamette Valley
VINEYARDS	Dry-farmed, hand-picked · 350–600 ft · 20-year vines
SOILS · CLONES	Volcanic red soils and Laurelwood loess · Pommard, 777, 115, 667
HARVEST	Sept 20 – Oct 15, 2024 · 23.5° Brix · 3.0 tons per acre
IN THE CELLAR	Open-top fermenters, 25% whole cluster, 14 days on skins, malolactic
AGING	10 months in French oak (25% new), 5 months in bottle
FINISHING	Unfined, crossflow sterile filtered
ANALYSIS	100% Pinot Noir · 13.8% ABV · TA 6.0 g/L · pH 3.52 · Dry

CASE SPECS

Case is L × W × H.

PACK	12 × 750 mL · screwcap	PRODUCTION	2,010 cases
BOTTLE	12 H × 3.2 W × 3.2 D in	BOTTLE UPC	850018884167
CASE	14.25 × 11 × 12 in · 38 lb	CASE SCC	10850018884164
PALLET	56 cases · 14 × 4 layers		

Sales contact:

Awards as published by each competition, checked October 2026.