

ALL SKUS · WILLAMETTE VALLEY, OREGON

Wines for the wilder table.

Mac and Zeke are two bears who roam Oregon’s Willamette Valley looking for the best pours. They came back with a Pinot Noir and a Chardonnay made for , and each one has a 95-point Gold to its name.



Pinot Noir

Willamette Valley 2024

Chardonnay

Willamette Valley 2024

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.	Mineral and white flower on the nose, stone fruit on the palate, a gently toasty edge from barrel and lees, and bright acidity to finish.
PAIRS WITH	Cedar-planked salmon, pork tenderloin over lentils, mushrooms, a charcuterie board.	Seafood, roast or creamy chicken dishes (think chicken Alfredo), a picnic board.
TOP AWARD	Gold · 95 points, NY International Wine Competition 2026	Gold · Best of Class · 95 points, LA International Wine Awards 2026

PRODUCTION INFORMATION

PRODUCTION	100% Pinot Noir · 2,010 cases · 3.0 tons per acre	100% Chardonnay · 1,990 cases · 2.8 tons per acre
SOURCING	50% Chehalem Mountains, 50% Willamette Valley	71% Chehalem Mountains, 29% Willamette Valley
VINEYARDS	Dry-farmed · 350–600 ft · 20-year vines	Dry-farmed · 350–600 ft · 15-year vines
SOILS	Volcanic red soils and Laurelwood loess	Laurelwood and marine sedimentary
CLONES	Pommard, 777, 115, 667	Dijon 95, 76, 96 and Mt. Eden
HARVEST	Hand-picked Sept 20 – Oct 15, 2024 · 23.5° Brix	Hand-picked Oct 7 – 11, 2024 · 22.5° Brix
IN THE CELLAR	Open-top fermenters, 25% whole cluster, 14 days on skins, malolactic	Whole-cluster pressed, French oak barrel ferment, no malolactic, 6 months on lees stirred weekly
AGING	10 months in French oak (25% new), 5 in bottle	10 months in French oak (15% new), 5 in bottle
FINISHING	Unfined, crossflow sterile filtered	Bentonite fined, crossflow sterile filtered
ANALYSIS	13.8% ABV · TA 6.0 g/L · pH 3.52 · Dry	13.8% ABV · TA 6.9 g/L · pH 3.33 · Dry

PRODUCT SPECS

Same for both wines. Case is L x W x H.

PACK	BOTTLE	CASE	PALLET
12 x 750 mL · screwcap	12 H x 3.2 W x 3.2 D in	14.25 x 11 x 12 in · 38 lb	56 cases · 14 x 4 layers

UPC AND SCC CODES

Bottle UPC-A and case SCC-14



Pinot Noir UPC
850018884167



Pinot Noir case SCC
10850018884164



Chardonnay UPC
850018884150



Chardonnay case SCC
10850018884157

Awards as published by each competition, checked October 2026.