



FORAGER

2023 · PINOT NOIR
WILLAMETTE VALLEY, OREGON

HIGHLIGHTS

Low-yielding, mature sites across the Willamette Valley, classic low intervention winemaking and careful maturation captures the typicity of these sites and the purity of this noble grape variety. FORAGER speaks to how growing, gathering, and judiciously blending small lots of delicious Pinot Noir can deliver serious flavor and interest.

VINTAGE

The 2023 vintage in the Willamette Valley started with a cool spring with warming and flowering starting in Mid-May. Warm and dry weather throughout the growing season meant low to zero issues with mold or mildew and near perfect clusters of grapes with minimal intervention. Steady ripening led to greater textural density and aromatic complexity.

LOCATION

100% Willamette Valley Forager 2023 comes from two sites on the Eastern side of the Willamette Valley in the foothills of the Cascades where the cool breezes flow down from the mountains and help retain vivid freshness and liveliness.

Regional Composition: 100% Willamette Valley AVA

Maturation: 10% New French oak

CELLAR

Hand-harvested between September 14 and October 9, the compact Pinot Noir bunches were handled with a very light touch in cellar and hand-sorted with about 40% in whole clusters, then crushed, and cold macerated in 5-ton open-top fermenters. A very light dash of natural sulfur was added at the crusher and fermentation began with prevailing, “local” natural yeasts. Moderate fermentation temperature (85°F) and 1 *pigeage* per day helped build structure. After a gentle press (<1 bar), ML took place in barrel followed by 11 months maturation which contributed spiciness and a velvety mouthfeel. 10% new French oak plays a supporting role. After a light “polish” filtration, 39 barrels (~979 cases) were bottled in September 2024.

IMPACT

In addition to LIVE Certified and other well-managed vineyards, we have adopted carbon-neutral, Forest Stewardship Council-certified and biodegradable natural corks because cork forests sequester about one ton of carbon per year. A well-farmed natural vineyard will also sequester about ½ ton of carbon *per year*. FSC-certified recycled post-consumer paper labels incorporate compostable inks. We also moved to a lighter weight (490 grams) recycled glass bottle.

TASTING NOTES

Our new label features a vintage Polaroid of Oregon’s bounty; foraged chanterelle mushrooms. This gorgeous Pinot Noir opens with aromas of ripe cherries and hints of delicate roses. The youthful, complex palate offers ripe blood orange, tamarind and cola. The soft, velvety tannins and what we call “crunchy” acidity come together in a generously textured way, bringing it home with an incredibly long, savory finish. Yum. This is a small-lot handmade wine and thus may throw a harmless natural deposit.



The Pey Family
Jonathan Pey – Chief Foraging Officer

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pH: 3.5 | Alc. 12.4%
Residual Sugar: 1.5 g/L (very dry)
Total production: 797 cases