



2023 La Belle Promenade Pinot Meunier Chehalem Mountains AVA

Our Pinot Meunier is an assembly of cellar techniques combining carbonic fermentation and traditional extraction with 100% whole cluster fermentation. The resulting wine is light and delicate with a side of seriousness that is perfectly structured, perfumed, fruit driven and juicy.

TASTING NOTES

Vibrant deep ruby with aromas of fresh cranberry, raspberry, and strawberry, alongside hints of violet, rose petal, and earthy forest floor. The palate is balanced with juicy red fruit, including cherry and cranberry, complemented by subtle notes of orange zest, and mushroom. Its medium body, silky tannins, and refreshing acidity lead to a crisp, persistent finish with lingering raspberry and earthy minerality. This vintage showcases a classic expression of Pinot Meunier, offering a lively and terroir-driven profile.

TECHNICAL DATA

Bottled September 2024, 90 Cases, pH 3.72, TA 4.8 g/L, 13% Alcohol, 100% Neutral Oak, 100% Native and Whole Cluster Fermentation, Partial Carbonic Maceration, Native Yeast Fermentation

VINEYARD & FARMING PRACTICES

La Belle Promenade Vineyard; French for "The Beautiful Walk" This 40-acre vineyard, established in 2014 on the western slope of the Chehalem Mountains AVA, is rooted in basalt-based volcanic soils with varying depths across the site. The undulating terrain provides diverse sun exposure, enhancing each block's unique character. The soil's excellent water retention allows for dry-farming and balanced vine growth. Farmed in house using organic principles, the terroir rewards us with plush, floral wines grounded in vibrant acidity.

