



## 2024 Charlotte Louis Pinot Noir *Rogue Valley, Oregon*

Charlotte Louis wines are determined by the unique alpine location of high altitude vineyards at 1500 feet elevation. Located in the southwestern region of the Rogue Valley AVA, Charlotte Louis wines are a true expression of the unique soils and alpine climate of the southwestern Oregon.

The 2024 vintage was a solid Oregon vintage that started early and warm with a rapidly warming spring to a warm and early summer. The weather stayed warm through the summer with very unusual light bouts of rain during the late summer into fall. The effects of the early warmth were early bud break and generous fruit set. We finished with good amounts of fruit across all blocks and ranches.

The 2024 Charlotte Louis Pinot Noir is from two vineyards with unique stony and gravelly soil characteristics. The fruit was hand-harvested, de-stemmed, and fermented whole berry in small open-top fermentation bins. The three-quarter ton bins are gently punched down for the duration of the 10 to 14 day fermentation. Once primary fermentation is complete, the wine is racked to neutral French oak barrels for 10 months of barrel aging.

Ruby red in the glass, the 2024 Charlotte Louis Pinot Noir has aromas of tart red cherry. Medium-light bodied on the palate, it offers a mixture of fresh cherry, red currant and flavors of black cherry.

Harvested 10/01/24 -10/10/24

Average brix at harvest: 24.0

Analysis at bottling: pH 3.60, TA 5.6 g/L, Alcohol 14.0%

900 cases bottled

