

PIKE ROAD WINES

Single Vineyard Pinot Noirs

2024 Temperance Hill Pinot Noir

90 POINTS - JAMES SUCKLING

About Temperance Hill Vineyard:

This second-generation vineyard was first planted in 1981 on what is believed to be the remnants of an ancient volcano. Exposed to the cold Van Duzer winds at an elevation between 660 and 860 feet, Temperance Hill is one of the cooler sites in the Willamette Valley. Soil types are Nekia, Rittner, and Jory with varying slopes and exposures making it a very complex vineyard site. Temperance Hill is an organically farmed vineyard that uses certified Salmon-Safe methods.

The 2024 Vintage

The 2024 vintage in the Willamette Valley was a near-perfect setup with well-paced, idyllic conditions for a great vintage of classic Willamette Valley wines. Winter and spring were wetter than average with budbreak occurring in mid-April. The growing season started cool and mild with steady vine growth into June, when some rains during bloom naturally lowered yields for us. July and August were punctuated by several short-lived heat spikes. Thankfully, the hottest temperatures occurred during the green phase of fruit maturation, while clusters are sunburn-resistant. Toward the end of the growing season, a late August drizzle left the vines clean and refreshed, ripening a moderate quantity of beautiful fruit. Great fall conditions allowed for a slower pace than typical. The timing of harvest was close to our historic average but within a longer window contributing to great hang-time. Expect concentrated, fruit-forward wines with great complexity.

Tasting Notes:

Any release of our Temperance Hill Pinot Noir is a special one! The 2024 release has a perfumed nose of ripe cherry juice, hibiscus tea, rose petals, and subtle spices. The palate is beautifully balanced with bright red berry fruit and a subtle savoriness with a classic Temperance Hill concentration. The tannins are tea-like and beautifully balanced to go along with the wine's clean, juicy acidity and long finish. 133 cases produced!

Details:

Retail: \$5

Cases: 133

AVA: Eola-Amity Hills

Soil: Nekia, Rittner, and Jory

Vine Age: 25+

10 Months in 17% new french oak

Alcohol: 13.5% v/v



With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards who grow exceptional cool-climate grape varieties here in the Willamette Valley.

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