PIKE ROAD WINES

2024 Pinot Noir Willamette Valley



90 POINTS - JAMES SUCKLING
90 POINTS - OWEN BARGREEN

How we make our Pinot Noir

Pike Road Pinot Noir is hand-sorted and then fermented in small open-top stainless steel tanks. Once pressed off, the wine is aged in a combination of French oak barrels and stainless steel for up to 8 months. Pike Road sources the best grapes from family-owned vineyards and then takes a gentle approach to preserve the inherent qualities of the fruit and showcase the unique personalities of the sites we work with.

The Pike Road Willamette Valley Pinot Noir is made from 100% Northern Willamette Valley fruit, sourced from 15-20 trusted vineyard partners here in the Willamette Valley, plus fruit from our own Estate Vineyards. By integrating fruit from multiple AVAs, soils, elevations, and growers, our Willamette Valley Pinot Noir gains in complexity. This approach keeps a competitive price point that allows us to share a great wine from the Willamette Valley with everyone.

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.

Details:

Cases: 39,817
AVA: Willamette Valley
Aged 8 months in stainless steel/ French oak barrels (10% New)

T.A: 5.5
pH: 3.62
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 like our own growing cool climate wines here in the Willamette Valley.

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