

WAYS OF WAYFARER

2024 PINOT NOIR PRINCE HILL VINEYARD

TASTING NOTES | Aromas of purple flowers - violets and resinous hints of lavender – intermingle with sanguine earthy notes. There is a savory intensity on the palate, with crushed red cherry and ferrous richness. Beautifully balanced, a vibrant core of acidity is enveloped by characteristic silky, powdery tannins.

VINTAGE NOTES | 2024 was a return to a quintessential Oregon vintage. The growing season at Prince Hill Vineyard began wet and cold. Though budbreak was average, a cool spring caused slow growth until warm weather came in June. July experienced a stretch of heat, not unusual for the region, which led to moderate temperatures in August that allowed for slow, even ripening. September saw a couple weeks of warmth with cool weather in between and little rain, allowing the grapes to ripen beautifully until harvest on October 1st. 2024 is a classic vintage, savory and beautifully balanced.

WINEMAKING NOTES | The grapes were picked by hand at night, and the clusters were delivered to the winery, located just down the road from the vineyard, at sunrise. We hand-sorted and fully destemmed the fruit before transferring it into stainless steel tanks for three days of cold maceration. Fermentation was carried out by native yeast, and we punched the cap down by hand, with the frequency and technique determined by tasting each tank daily. The free run wine aged in 228L French oak barrels, 20% new, for 10 months prior to bottling.

ABOUT | The Prince Hill Vineyard Pinot Noir breaks new ground in the Pahlmeyer story, a long-held dream brought to life. Cleo has deep connections to Oregon; she spent summers there as a child, where she met her future husband, Jamie Watson, and today her family lives part time in Neskowin on the Oregon coast, just minutes from Willamette Valley's most prized vineyards. Cleo realized her aspiration to make Oregon wine with the opportunity to work with fruit from the historic Prince Hill Vineyard in the esteemed Dundee Hills AVA. Famed Willamette Pinot Noir pioneer Dick Erath planted the property in 1983 with his signature Clone 95, a cutting he brought to Oregon from Clos Vougeot in Burgundy. With its red volcanic Jory soils and sun-catching southeastern exposure in this otherwise cool and damp region, Prince Hill Pinot Noir is distinctive for its expressive elegance and silky, powdery tannins.

ORIGIN	Prince Hill Vineyard, Dundee Hills AVA, Willamette Valley
BLOCKS	1B, 2F
CLONES	95, Mount Eden
PRUNING	Double guyot
HARVESTED	October 1, 2024
BOTTLED	July 17, 2025
ALCOHOL	13.9%
pH	3.62
TA	5.4 g/L
PRODUCTION	150 cases
WINEMAKER	Todd Kohn