



2024 Fossil & Fawn Willamette Vly Pinot noir

Grapes: 100% Pinot noir - Clones: 777,
Pommard, 115, 114

Appellation: Willamette Valley

Vineyards: Silvershot Vineyards, Finnigan Hill,
No Clos Radio, and Marin Estate

Soils: Marine sediment and windblown loess

Age of Vines: 17 - 50 years

Vineyard Elevation: 350 - 750 Feet

Irrigation: Nope

Farming: Organic (non-certified)

Harvest Dates: 9/29/24 - 10/12/24

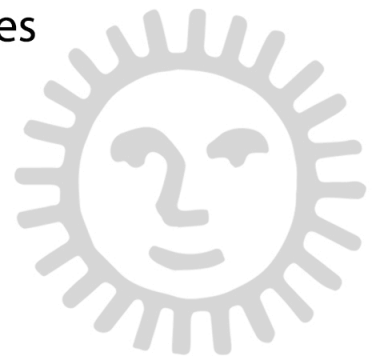
Yeast: Native

Wholecluster Content: 23%

Alcohol: 13.5%

Cases Produced: 1,469 cases

FOSSIL
&
FAWN



Our Willamette Valley Pinot Noir is a blend of fruit from four non-irrigated, organically farmed sites: Silvershot Vineyards (33%), Finnigan Hill Vineyard (32%), No Clos Radio (25%), and Marin Estate (10%). The 2024 harvest took place over a "leisurely" two-week period during a historically average window, providing a welcome change from the early and frenetic 2023 vintage. After 14 months of aging in 3% new Oregon Oak (with the remainder in neutral Oregon and French oak), the resulting wine showcases the best of the vintage. It features bristling acidity, a rich structure, and flavors of red plum, warmed oak moss, white pepper, and garrigue.