



CHAPTER 24 VINEYARDS

Willamette Valley, Oregon



Louis-Michel Liger-Belair

“There’s no question that these wines are exceptionally refined, sensual, and texturally complete, with a seamlessness that Tarlov and Liger-Belair refer to as ‘quiet’. It’s a flavor, explains Liger-Belair, without the noise that comes from fruit that has been harvested too early.” Wine & Spirits Top 100 Wineries (October 2014)

MANAGING PARTNER:

Mark Tarlov

FOUNDED:

2011

WINEMAKER:

Louis-Michel Liger-Belair

CLIMATE:

Mediterranean, coastal maritime influence

HARVEST:

Mid-September through mid-October

ANNUAL RAINFALL:

45-55 inches

CLONES:

Suitcase, Heirloom, Dijon

TRELISSING:

Mostly Vertical Shoot Positioning (VSP)

INGREDIENTS:

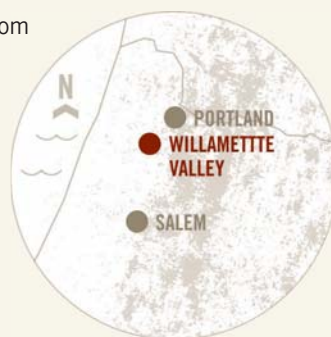
Grapes

WEBSITE:

www.chapter24vineyards.com



Chapter 24's modern tasting room in Dundee



PROFILE: Chapter 24 Vineyards was named after the last chapter of Homer’s epic poem, The Odyssey. This particular chapter was added long after Homer died. The Greeks continued the tale to satisfy themselves despite the author thinking he was finished after Chapter 23. The mark of a great ending is not what it says about the past, but rather what it promises for the future, and Chapter 23 clearly raised more questions than it answered. In this same spirit, the story of Chapter 24’s wines continues well past the cellar door. Winemaking is just the beginning of the story. The wine may be finished but it is not the end.

SOILS: A combination of ancient marine sediments, younger (ice-age) marine sediments cast from the Missoula Floods, volcanic basalts and loess wind-blown sediments. Truly diverse soils comprising a mixture of sands, silts and clays that span a geological timeline of 50 million years (ancient marine sediments), 15 million years (volcanic lava flows), 500,000-1million years (loess) and 15,000 years (Missoula floods).

VITICULTURE: Chapter 24 sources fruit from a mixture of key vineyards throughout the Willamette Valley. Viticulture is tailored to each unique block, taking into account site-specific soil characteristics, elevation, aspect, rainfall and vine age. Borne of old-world philosophies, Chapter 24 gears heavily towards organic and biodynamic regimes, with a strict mindset of growing Pinot Noir rather than farming grapes. The aim is to garner the greatest physiological development and complexity in a balanced ecosystem that allows the vines and fruit to express themselves in the most authentic way possible.

It all boils down to vigilant diligence. Walking the vineyards, surveying the weather, talking with growers and striving for improvement. There are many industry norms that Chapter 24 has foregone. They avoid the commonplace stripping of leaf in the fruit zone, they adjust their crops based on season and spacing rather than a set formula, and they employ over-the-top training and positioning techniques to achieve balance and harmony. In so doing, occasionally some toes are stepped on and some feathers ruffled, which often signals to Chapter 24 that they’re doing it right.



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THE WINES

Utilizing the infusion technique of consulting Burgundian winemaker Louis-Michel Liger-Belair, Chapter 24's winemaking is more akin to steeping rather than an aggressive extraction process. This does not mean they have reinvented the wheel or discovered some form of secret winemaking technique that hasn't already been used in Oregon. What they have done, however, is brought together a number of variables which, on their own, don't contribute great changes, but as a whole, markedly change the direction of a wine's final destination to more closely resemble the structure of the Pinot Noirs we love. That is, Pinot Noir elegantly crafted for immediate enjoyment, without negating its ability to age impeccably.



FIRE + FLOOD PINOT NOIRS:

The Fire: The Fire is all vibrancy and spark which is emblematic of the “red” characteristics of grapes grown on volcanic soil. It's more red-fruited than its counterparts, with aromas of cherries, cedar, sassafras and forest floor. A tannic component to the texture girds the wine while serving as a springboard keeping it high-toned and elegant

The Flood: The Flood is primarily blended from the grapes of vineyards that exhibit the unique “blue” characteristics of sedimentary flood based soils. A vibrant purple with dark cherry thrust to the nose adorned by a touch of nori. The flavors are more demonstrative - dark and blue, rippling, pure, saturating. They reach the edge of one's mouth the way color reaches the edge of the glass. The wine's texture is arguable the most seductive quality while the purity of fruit is held in place by a skidding, gravelly grip.

LAST CHAPTER PINOT NOIR:

The Last Chapter: A blend of the best vineyard blocks, all from high elevation (700'-750' feet) sites. These vines are grown in equal parts either volcanic or sedimentary soils amplifying both the bright and tart “red” notes of the Fire set against the deeper, more soulful “blue” notes of the Flood. A saturating and delicious presence that mimics richness, this bursts with exuberant fruit on the finish, then quietly recedes.

WINEMAKING: Sagacious sorting, gentle handling, “European” cold soaks, no additions, indigenous ferments, and extended settling all contribute to a wine that speaks of Pinot: medium-light bodied, modest alcohol, complex, textural, intriguing and delicious. Chapter 24 only harvests fully physiologically ripe berries, often later than much of the Willamette Valley. Then, using judiciously sorted, completely de-stemmed berries the precise, warm fermentation proceeds with hand sprayed, aerobic pump overs that are closely monitored and adjusted as needed. A very gentle basket pressing commences before the end of fermentation and leaves the heavier, sugar rich solids out of the final press resulting in yields of just 50 cases per ton. Chapter 24 uses oak from a variety of central French forests that Louis-Michel covets. The Pinots see a 10-month elevation before they are gravity racked for blending prior to being bottled un-fined and filtration only occurs when required.



De-stemming on the sorting table at the winery



view in Yamhill-Carlton, Willamette Valley



The white board harvest tracker