



## 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](http://www.chapter24vineyards.com)



Chapter 24's modern tasting room in Dundee



**PROFILE:** Chapter 24 Vineyards is a nod to 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. In this same spirit, Chapter 24's wines may be bottled but it is not the end of their stories.

Chapter 24 Vineyards' Pinot Noirs from the Willamette Valley are made by Burgundy legend Louis-Michel Liger-Belair, terroir expert Pedro Parra, winemaker Felipe Ramirez and deep thinker Mark Tarlov. Chapter 24 began working with Pedro Parra specifically because his practice and expertise is to connect ideal flavors, textures and aromas in the wine to the specific place in which the vines grow. Together they explore Willamette Valley's soils revealing new facets of the region's terroir in pursuit of some of Oregon's most quietly expressive and seamless Pinot Noirs.

Chapter 24's three signature cuvées are 'Fire' (volcanic soils), 'Flood' (sedimentary soils) and the best lots from both soil types are selected for 'The Last Chapter, its top

bottling. Unearthing the complex patterns of the Willamette Valley landscape gave birth to a new project rooted in the exploration of basalt permutations named Rose & Arrow. The boundaries of these very specific vineyard sites are seven volcanic ribbons, not blocks, drawn to hold soils that share similar basalt and rock-erosion characteristics.

**VITICULTURE:** Viticultural practices are tailored to each unique block, taking into account site-specific soil characteristics, elevation, aspect, rainfall and vine age. Born 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. 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.

## 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

**The Fire Pinot Noir:** The Fire is all vibrancy and spark which is emblematic of the red-fruited characteristics of grapes grown on volcanic soil. High-toned and elegant.

**The Flood Pinot Noir:** The Flood is sourced from vineyard blocks that exhibit the unique blue-fruited characteristics of sedimentary flood based soils. The flavors are more demonstrative - dark and blue, rippling, pure, saturating.

### LAST CHAPTER

**Last Chapter Pinot Noir:** 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.

### ROSE & ARROW

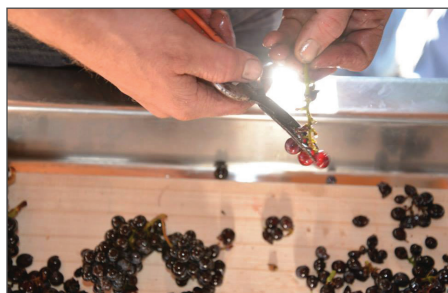
**The First Expressions:** Stone Creek, Red Dust, Highland Close, The Point

**The Articulates:** Black Walnut, Gathered Stones

**The Villages:** Hopewell Hills, Yamhill Close, Worden Hill



**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 elevage 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



Rose & Arrow The First Expressions