AVERÆN

2024 WILLAMETTE VALLEY PINOT NOIR

AVERÆN was born out of our love for cool climate Pinot Noir. Oregon's Willamette Valley offers an ideal growing climate, where strong winds blow from the nearby Pacific Ocean, and the mix of ancient volcanic soils and marine sediments from a prehistoric ocean floor lend intense minerality and complexity to the Pinot Noir grapes grown on them. Simple sustainable farming, hands-off winemaking and a passion for Pinot Noir dictate our mission.

Our vineyards span Willamette's sub-AVAs, enabling us to create a wine that is a true representation of the Valley as a whole – playing off each site's specific personality and complementary nature to create a harmonious blend.



VINEYARDS

CHEHALEM MOUNTAINS AVA
Azana
EOLA-AMITY HILLS AVA
Valin Morrissey, Bois Joli, Hoodview
RIBBON RIDGE AVA
Roe & Roe
WILLAMETTE VALLEY AVA
Waldo Hills
YAMHILL-CARLTON AVA
Yamhela

WINEMAKING

VARIETIES
100% Willamette Valley Pinot Noir
HARVEST
September 29 - October 7
FERMENTATION
25% whole cluster primary fermentation in temperature controlled stainless steel and neutral foudre
AGING
12 months in 228L Mercurey and Trameaux barrels, 25% new

TASTING NOTES

This deep-hued 2024 Willamette Valley Pinot Noir builds on the prior vintage with added richness and depth, offering aromas of framboise, ripe cherry, and quince with a subtle floral lift. The palate is fuller and more enveloping, with a velvety midpalate of plush dark fruits, cassis, and cocoa nib, balanced by vibrant tension, fine tannins, and fresh acidity. Both luxurious and lifted, it remains versatile at the table—especially with roasted meats, seafood, and mushroom dishes—while retaining Averaen's hallmark focus, verve, and energy.