

Maison Noir Wines

*Chenin Chenin Willamette Valley*



The fruit for this wine is sourced from several of the finest vineyards in the Willamette Valley; it is this combination of grapes from a variety of appellations that creates a wine that is broad and complex with many layers.

The grapes used to make this wine are sourced from the Eola Springs Vineyard in the Eola-Amity Hills AVA.

Vintage Notes: The 2025 vintage began with a cool, wet spring that delayed wine development, followed by a warm, dry growing season and an early harvest. The resulting wines show vibrant freshness, balanced ripeness, and exceptional concentration.

Grape varieties : 100% Chenin Blanc

Soil : Marine sedimentary soils

Alcohol : 13.2%

Residual Sugar : 5 g/L

Tasting notes :

Bright Meyer lemon, crunchy pear, white peach, and a little honeysuckle jump out of the glass. Fresh, vibrant, and driven by mouthwatering acidity, this cool-climate Chenin finishes clean with a crisp mineral snap.

