

# 2024 Moonflower Pinot Noir

La Randonnée Wines | Willamette Valley, Oregon

Moonflower reflects the balance between the seen and unseen, the fleeting and enduring. This is the only domestic collaboration for JP Bourgeois, whose passion for Burgundy and decades of experience in the U.S. wine market led him to Oregon. Here, in partnership with La Randonnée Wines, Moonflower was born. A Franco-American collaboration that marries Old World sensitivity with New World terroir. Moonflower reflects Oregon's bounty and the spirit of a flower that blooms in the moonlight.

## THE VINTAGE

The 2024 Oregon vintage was classic, marked by a cool autumn that slowed ripening and extended hang time. This allowed Pinot Noir to develop nuanced flavors, refined tannins, and vibrant natural acidity yielding wines of balance and grace.

## TERROIR

Two northern Willamette Valley vineyards at ~400 feet, with northeast and southwest exposures that complement one another. Both sites are planted on Laurelwood soils (windblown loess over basalt with piezolites), bringing minerality and depth. Small in scale (4 and 8 acres) the vineyards are farmed sustainably with single cordon training.

## WINEMAKING

Harvested on October 1 and October 15, 2024, the grapes were cold soaked before fermentation that lasted between 11 and 16 days, peaking around 80°F with a mix of punchdowns and pumpovers for balanced extraction. The wine then completed malolactic fermentation and aged for 5 months in used oak. Bottled in late April 2025, this Pinot Noir represents Kevin Green's elegant, restrained style.

## TASTING NOTES

Classic Oregon Pinot Noir character shines through: red cherry, and blood orange are layered with hints of herbs, rose petals, forest floor, and crushed spice. The palate is energetic and complex, with brambly tannins, bright acidity, and a graceful balance between fruit purity and earthy complexity. The finish lingers with savory depth, and a mineral backbone.

## FOOD PAIRING

Salmon hash w/ mustard vinaigrette • Chicken molé  
Wild mushroom and duck paella  
Korean japchae (glass noodles, with veggies and beef)  
Pungent bloomy rind or aged Mimolette cheese



serving temp  
**55–60°F**

## varietals farming alcohol pH

100% Pinot Noir

sustainable

13.6%

3.66

## acidity SO<sub>2</sub>

5 g/L

~35 ppm free at bottling

## maceration

cold soak, punchdown, pumpover

## fermentation

stainless steel in two batches.  
batch 1: 11 days • batch 2: 16 days

## aging

5 months in used oak

## production

201 cases

