



CREATING NEW RITUALS

The grapes for our Willamette Valley Pinot come from a handful of vineyards in the Eola-Amity Hills and the McMinnville subAVA. These two regions are heavily impacted by the Van Duzer corridor which is the lowest point in the Oregon coastal range. This break in the mountain range allows cool air from the Pacific Ocean to funnel into the Willamette Valley where it cools down the evenings on even the hottest of days. This allows for an extended growing season with beautiful flavor development, naturally low alcohol and high acidity.

The 2017 spring was wet and cool which delayed flowering until late June, setting the stage for a later harvest. Summer was hot and dry, harvest started in September. A few light showers early during harvest helped to refresh the soils. Mild fall weather allowed us to pick at our own steady pace. The resulting wines are very pure, with great balance and texture. These wines are elegant, focused and express a true sense of place. The grapes are hand harvested and fermented in small open top vessels. Fermentation occurs spontaneously, after which the wine is barreled down to 100% French oak where it will age for 10 months. They will drink well now and for years to come.

Blackberry, baking spice, coffee notes

2017 WILLAMETTE VALLEY PINOT NOIR

VINEYARD SOURCES	55% Amity Vineyards Estate 13% Croft Vineyard 13% Bass Hill Vineyard 10% Temperence Hill Vineyard 9% Olenik Vineyard	PH	3.6
ALCOHOL CONTENT	13.6% by Volume	TA	5.5 g/L
RESIDUAL SUGAR	Dry	BOTTLE SIZE	750 mL
CELLAR TREATMENT	100% French Oak for 11 months	VARIETALS	100% Pinot Noir