

## 2016 “TACET” PINOT NOIR

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**VINIFICATION.** This Pinot Noir saw a 7-day cold soak before beginning fermentation, after which it received two punch-downs daily. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 48 hours, and then transferred to a mix of new and neutral French oak barrels for 10 months of aging. Finally, the wine was bottled without fining or filtration.

**VINTAGE.** The 2016 growing season was warm and dry in the Willamette Valley. Having achieved a balance of sugar and phenolic ripeness, this Eola Springs Vineyard fruit was harvested on September 14<sup>th</sup> without the threat of rain.

### IMPRESSIONS:

**AROMAS** - Mixed berry compote, cherry blossom, and wet slate.

**TASTE** -Flavors of ripe raspberry wrapped in minerality and fine-grain tannins.

**LENGTH** - A medium-length finish of 10-15 seconds with vibrancy and silky tannins. This Pinot is poised to age gracefully but is surprisingly generous in its current youth.

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**AVA** - Eola-Amity Hills

**Vineyard(s)** - Eola Springs (Dumb Ox Block)

**Avg. vine Age** - 25 yrs

**Elevation** - 340'

**Soil** - Helmick, Jory, Nekia, Santiam, Woodburn

**Clone** - Pommard

**Harvest Date** - September 14<sup>th</sup>

**Brix at Harvest** - 24.9

**Alcohol** - 14.5%

**pH** - 3.54

**TA** - 5.4 g/L

**Closure** - Diam 10

**Cooperage:** French (33% new)

**Bottled** - August 18<sup>th</sup> 2017

**Cases Produced** - 72

