

EOLA-AMITY HILLS 2015 PINOT NOIR

VINIFICATION. One third of the fruit remained whole cluster, while the rest was gently destemmed. After a five-day cold soak, a low-dose inoculation began a long, steady fermentation, which was punched down twice daily. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 24 hours, and then transferred to French oak barrels for ten months of aging. The wine was racked once before it was bottled, un-fined and unfiltered.

VINTAGE. The 2015 growing season was warm and dry in the Willamette Valley, and is poised to be a great Oregon vintage. The fruit was ripe by mid-September, and we calmly harvested under sunny skies on September 22nd before any fears of fall weather.

IMPRESSIONS:

AROMAS - Black cherries and raspberries mingle with violets and cinnamon.

TASTE - A smooth attack, lush mid-palate, and present tannins on that back end, all lifted by refreshing acidity. Flavors of cherry throughout, ending with a subtle coffee note.

LENGTH - A persistent finish, lasting 15-20 seconds.

The warm vintage has lent this Pinot much generosity in its youth. Pinot, unlike other red varieties, *gains* in power as it ages, and this one already has significant weight. Yet, its balance of fruit, acid, and tannin - combined with its length - suggests that it has a long life ahead to develop more complex flavors and aromas.

AVA - Eola-Amity Hills
Vineyard(s) - Methven Family
Clone(s) - Wadenswil
Harvest Date - September 22nd
Brix at Harvest - 24.5
Alcohol - 14.2%
pH - 3.64
TA - 5.9 g/L
Closure - Diam 10
Cooperage: French (50% new)
Bottled - August 22nd 2016
Cases Produced - 43
Suggested Retail Price - \$34

