

TASTING NOTES

One of Oregon's top ten vineyards, Elton Vineyard is owned by Dick and Betty O'Brien. They planted the vineyard, beginning in 1983, on land inherited from Betty's parents, Elton and Peggy Ingram, hence the name Elton Vineyard and the address Ingram Lane. Ruby in color, the bouquet features notes of red and black fruits, minerality, spice and earth. On the palate, tropical flavors of papaya emerge with red apple, black cherry, forest floor and roasted hazelnuts following. The silky texture and seamless tannins create an elegant sip. Peak drinkability 2016-2021.

**TECHNICAL DATA****Grape Type:** Pinot Noir**Appellation:** Eola-Amity Hills**Soil Type:** Nekia (shallow, iron rich volcanic) and Jory (iron rich volcanic)**Clones:** Dijon 114, 115 and Pommard**Harvest Date:** September 27 - October 19, 2013**Harvest Statistics****Brix:** 22.6° - 24.7°**Titrateable acidity:** 5.5 - 8.86 g/L**pH:** 3.30 - 3.50**Finished Wine Statistics****Alcohol:** 13.9%**Titrateable acidity:** 6.67 g/L**pH:** 3.55**Fermentation:** Small Bin**Barrel Regime:** 15 months in barrel, 50% New French Oak, including Allier and Bertrange forests**Bottling Date:** December 2014**Cases Bottled:** 476**WILLAMETTE VALLEY
VINEYARDS***Elton*

EOLA-AMITY HILLS · PINOT NOIR

VINTAGE FACTS 2013

The 2013 vintage was marked by a particularly cold and wet spring, resulting in unusually low fruit set. Spring was followed by an idyllic long, warm and dry summer that produced grapes of exceptional flavor development and ripeness.

The season commenced with pruning in a particularly wet January. These cold, rainy conditions caused bud break at most sites to be a month later than average. Inclement weather continued through flowering and fruit set, resulting in greatly reduced yields that were historically sparse, ranging from 1.3 – 2.5 tons per acre.

As spring ended and summer began, the rain subsided and all three of our vineyards enjoyed unusually warm and clear weather. Summer was characterized by cloudless, sunny days that enabled our vines to steadily ripen without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade; however, cool nights allowed the grapes to retain acidity.

Harvest began in late September and was well underway by early October, revealing grapes with exceptional flavor, as well as ideal sugar and pH levels. Winemakers were stressed about the harvest as weather reports predicted upcoming steady rainfall. Swift action resulted in getting our best lots in the cellar before the heavy rains. Two 4-inch rain events, with the last on the 28th and 29th of September, caused dilution of flavors as well as increased disease problems. Sorting in the winery, as well as sorting in the field, allowed us to dry out the remaining fruit. This drying out period favored the heritage blocks of self-rooted Pommard at Elton and Tualatin Estate while comparatively larger berries fared much better as drier weather prevailed. This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration.

THE VINEYARD

In 2006, Wine & Spirits listed Elton Vineyard as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. And in 2007, it was named one of Oregon's top ten vineyards by Wine Press Northwest. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory.

WINEMAKING NOTES

The stylistic vision is pure Pinot noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 70% of the berries remaining intact for intra-berry fermentation, which adds lively fruit forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with indigenous yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out with about 1% residual sugar and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it finished primary fermentation and underwent malolactic fermentation.

FOOD & SERVING SUGGESTIONS

Northwest Cioppino, Grilled Steelhead, Duck Breast and Mushroom Risotto.



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Jim Bernau, Founder/Winegrower