

**TASTING NOTES**

Ruby in color, the intense nose showcases notes of currant, baked cherry, fig and caramel that lead into a rich full-bodied sip with flavors of raisins, cherry cordial, and dark chocolate. The finish lingers with baking spices around a deep fruit core. Beautiful balance is achieved by its harmonious sweetness and acidity.

Peak drinkability 2017 - 2026.



All of our Estate Vineyards are Certified Sustainable.

**TECHNICAL DATA**

**Grape Type:** Pinot Noir

**Appellation:** Eola-Amity Hills

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic) and Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

**Harvest Date:** October 7, 2014

**Harvest Statistics**

**Brix:** 24.3°  
**Titrateable acidity:** 5.90 g/L  
**pH:** 3.36

**Finished Wine Statistics**

**Alcohol:** 18%  
**Titrateable acidity:** 5.70 g/L  
**pH:** 3.61

**Fermentation:** Small Bin

**Barrel Regimen:** Neutral Oak

**Bottling Date:** May 5, 2017

**Cases Bottled:** 481



**VINTAGE FACTS 2014**

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects. Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. However, a freeze in December 2013 impacted some regions and sites, resulting in some bud and vine damage.

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.

*Courtesy of the Oregon Wine Board.*

**THE VINEYARD**

**Elton:** 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 of this wine is pure Pinot Noir fruit, with a soft, juicy mouthfeel, integrated aromas of barrel aged brandy and sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently de-stemmed, with approximately 50% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five day cold soak extraction for fruitiness and improved mouthfeel. On the fifth day the must was inoculated with yeast and allowed to warm up to peak fermentation temperature of 88-90 ° F. The fermentation took place in 1 ton fermentation bins and was hand punched down two times daily for seven days. A light pressing took place at approximately 12% sweetness and then the wine was fortified with barrel aged brandy made from our own grapes. The wine settled in tanks over night. The following day, the new port style wine was barreled with light fluffy lees where it aged gracefully for 31 months before bottling.

**FOOD & SERVING SUGGESTIONS**

Enjoy with savory blue cheeses, dark chocolate with sea salt, crème brûlée or with a cigar close to a crackling fire.

