

TASTING NOTES

Ruby in color, the complex nose showcases notes of cranberry, plum, mocha and caramel that lead into a rich full-bodied palate with flavors of cherry cordial, dark chocolate and raisins. The finish lingers with sweet baking and holiday spices. Beautiful balance is achieved by its harmonious sweetness and acidity.

Peak drinkability 2018 - 2027.



All of our Estate Vineyards are Certified Sustainable.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Eola-Amity Hills

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

Harvest Date: October 1, 2015

Harvest Statistics

Brix: 25.1°

Titrateable acidity: 6.61 g/L

pH: 3.19

Finished Wine Statistics

Alcohol: 18%

Titrateable acidity: 6.65 g/L

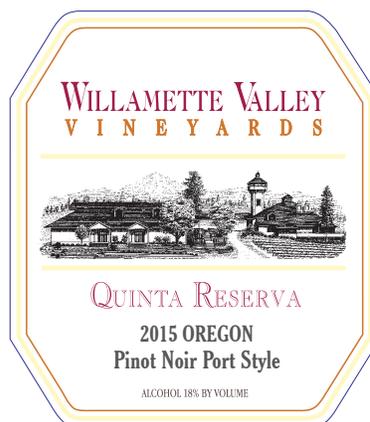
pH: 3.26

Fermentation: Small Bin

Barrel Regimen: Neutral Oak

Bottling Date: September 30, 2018

Cases Bottled: 174



VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and was in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes.

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, bread pudding, brittles, toffee or with a cigar close to a crackling fire.

