



## TASTING NOTES

The bouquet opens with notes of mixed red and black fruits, spice, minerality and earth. On the palate, red fruit flavors of raspberry and cherry are accented by barrel-driven characteristics of mocha, white pepper and cedar. The wine features a medium-bodied frame structured by fine tannins and balancing acidity.

Peak drinkability 2018-2025.



All of our Estate Vineyards are Certified Sustainable.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Eola-Amity Hills

**Soil Type:** Nekia (shallow, iron rich volcanic) and Jory (iron rich volcanic)

**Clones:** Dijon 115, 777, Pommard and Wädenswill

**Harvest Date:** Sept 16 - Sept 19, 2015

### Harvest Statistics

**Brix:** 23.6° - 24.5°

**Titrateable acidity:** 6.5 - 7.0 g/L

**pH:** 3.29 - 3.35

### Finished Wine Statistics

**Alcohol:** 14.3%

**Titrateable acidity:** 6.27 g/L

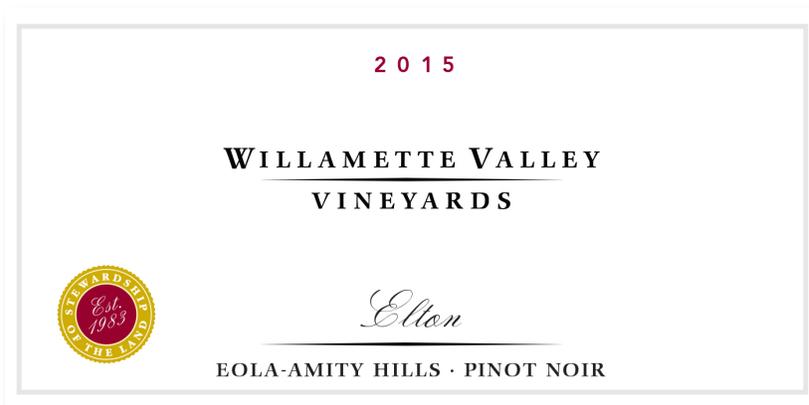
**pH:** 3.63

**Fermentation:** Small Bins

**Barrel Regimen:** 15 months in barrel, 30% New French Oak

**Bottling Date:** March 2017

**Cases Bottled:** 710



## 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

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. Lamb chops with balsamic reduction, grilled portobello mushrooms, goat cheese salad and spice-rubbed grilled duck breast with peach.

