**2016**

**WILLAMETTE VALLEY VINEYARDS**

Eola-Amity Hills • Pinot Noir

**Eltov**

**VINTAGE FACTS 2016**

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

**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, porcini risotto, braised short ribs and fall-inspired butternut squash and shiitake enchiladas.

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**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, Pommard and Wädenswill  
**Harvest Date:** September 19 - 24, 2016  
**Harvest Statistics**  
- **Brix:** 23.1° - 23.4°  
- **Titratable acidity:** 6.5 g/L  
- **pH:** 3.35  
**Finished Wine Statistics**  
- **Alcohol:** 14.0%  
- **Titratable acidity:** 5.23 g/L  
- **pH:** 3.49  
**Fermentation:** Small Bins  
**Barrel Regimen:** 17 months in barrels, 30% New French Oak  
**Bottling Date:** February 2018  
**Cases Bottled:** 903

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