

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. Deep garnet in color with an attractive perfume of red fruits, minerals, spice, earth and a hint of toasted barrel. On the palate it is plush, bordering opulent, silky textured with notes of raspberry danish, blueberry jam, tropical guava, confectioners sugar, rich clay soil and slate. Juicy, seamless tannins create a smooth sip. Peak drinkability 2015-2020.



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 and Pommard

Harvest Date: October 4-9, 2012

Harvest Statistics

Brix: 23.6° - 24.8°

Titrateable acidity: 6.0 - 7.3 g/L

pH: 3.18 - 3.41

Finished Wine Statistics

Alcohol: 14.5%

Titrateable acidity: 7.15 g/L

pH: 3.47

Fermentation: Small Bin

Barrel Regime: 9 months in barrel, 45% New French Oak, including Allier and Bertrange forests

Bottling Date: September 2013

Cases Bottled: 682

2012

WILLAMETTE VALLEY
VINEYARDS

*Elton*

EOLA-AMITY HILLS · PINOT NOIR

VINTAGE FACTS 2012

The 2012 vintage was marked by a particularly cold and wet spring, resulting in unusually low fruit set, followed by an idyllic long, warm and dry summer that produced grapes of exceptional flavor and ripeness.

The season commenced with pruning in a particularly rainy January. Temperatures during spring were some of the lowest in recent years. Coupled with rainy conditions, bud break at most sites was a month later than normal. 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 long, cloudless, sunny days that enabled our vines to steadily ripen grapes without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade, second only to the 2006 vintage. However, cool nights allowed the grapes to retain acidity.

Harvest commenced in late September and was well underway by early October, revealing grapes with exceptional flavor and ideal sugar and pH levels. High levels of lignification in the grape seeds and stems allowed us to increase the number of whole clusters we sorted into the Pinot Noir fermenters, "broadening the shoulders" of the resulting Pinot Noir. The quality of this vintage year in the Willamette Valley was not only centered on specific, high-end producing sites, but was consistent across the appellation.

Wines from the 2012 vintage will cellar well for years to come, demonstrating a sustaining power and elegance.

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

Lamb Chops with Balsamic Reduction, Grilled Portobello Mushrooms, Spice Rubbed Grilled Duck Breast with Peach and Goat Cheese Salad.



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Jim Bernau, Founder/Winegrower