

## 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 aromatics of red fruits, spice and earth. On the palate more red fruits emerge accented by forest floor, striking minerality, red clay earth and sweet baking spices. The palate is plush and full-bodied with integrated tannins, balancing acidity and a lingering finish.

Peak drinkability 2017-2021



## 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, 667 and Pommard

**Harvest Date:** September 29 - October 7, 2014

### Harvest Statistics

**Brix:** 24.0° - 26.4°

**Titrate acidity:** 5.3 - 7.31 g/L

**pH:** 3.29 - 3.45

### Finished Wine Statistics

**Alcohol:** 14.3%

**Titrate acidity:** 6.1 g/L

**pH:** 3.54

**Fermentation:** Small Bin

**Barrel Regimen:** 14 months in barrel, 44% New French Oak, including Allier and Bertrange forests

**Bottling Date:** February 2016

**Cases Bottled:** 917



2014

## WILLAMETTE VALLEY VINEYARDS



*Elton*

EOLA-AMITY HILLS · PINOT NOIR

## 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

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

Pinot braised short ribs, stuffed mushrooms, cedar plank blackened salmon, penne pasta with duck confit and smoked gouda.

[www.WillametteValleyVineyards.com](http://www.WillametteValleyVineyards.com)

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