



ELTON

2023 Elton Florine Pinot Noir

Tasting Notes

Powerful aromatics of raspberry, black cherry, cinnamon stick and baking spice. Sweet and fruit-forward flavors of pomegranate, berry mélange and brown sugar. The weighted body, fresh acidity and balanced tannins bring a warmth to the wine. Peak drinkability: 2025 - 2033.

Food Pairings: Enjoy with blackberry chicken salad, Mediterranean pizza, French onion soup, brown sugar salmon and wild rice.

Vintage Conditions

2023 began with a cold, dry winter followed by a short, wet spring. Cooler weather led to a late bud break, with flowering happening in a single week. A hailstorm during flowering led to lower yields. The summer featured temperatures around 80 degrees. A heatwave in August reached temperatures over 100 degrees and quickly broke, causing an increase in sugar levels. The berries on the vine were at the end of veraison during the heatwave and could handle most of the heat stress. Intermittent rain followed throughout the harvest. Winemakers are excited about how this unique vintage will display.

Tech Data

Vineyard: Elton Vineyard, planted by Dick & Betty O'Brien in 1983

Grape Type: Pinot Noir

Appellation: Eola-Amity Hills

Soil Type: Jory (iron rich volcanic) and Suam-Parrett

Clones: 777 and Pommard

Alcohol: 13.3%

Barrel Regimen: 17 months in barrel, 30% new French oak

Cases Produced: 499



Dick and Betty O'Brien planted Elton Vineyard in 1983 and spent their lives growing Pinot Noir and Chardonnay in the Eola Hills. It was named one of Oregon's top ten vineyards by *Wine Press Northwest* and in *Wine & Spirits* as one of the five key vineyards in the Eola-Amity Hills AVA. They have enjoyed providing their winegrapes to some of Oregon's most talented winemakers over the years and have produced the highest rated Pinot Noir and Chardonnay in Oregon history.

Elton Vineyard | Eola Hills



Elton Vineyard • 21900 Ingram Lane NW, Salem, OR 97304