



ELTON

2023 Elton Self-Rooted Pinot Noir

Tasting Notes

Bright ruby in the glass with ripe fruit aromas of Bing cherry, cranberry, earth and spice notes from the time in barrel. The weighted palate has supple tannins that are age-worthy, balanced with the fresh flavors and acidity in the wine. A sweeter profile of fig, date and dark chocolate on the palate. Peak drinkability: 2025 - 2033.

Food Pairings: Perfect for the holidays, enjoy with beef wellington, roasted pomegranate quail, hazelnut-crusted salmon and charcuterie.

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

Clone: 114, 667, 777, Pommard

Alcohol: 13.7%

Barrel Regimen: 17 months in barrel, 25% new French oak

Cases Produced: 672



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



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