



2014 EOLA-AMITY PINOT NOIR

Our Eola-Amity Hills Pinot Noir comes from two small family farms, each less than 2 acres and both at nearly 700 feet in elevation. After several seasons working with the Wheelers and Hudsons, and the opportunity to learn about their sites, the fruit they produce and their families, we grow more enamored with their uniqueness each vintage, and love lacing them together as they combine to form a substantive and articulate expression of the Eola-Amity Hills.

Vineyards: Poco & Three Trees

AVA: Eola-Amity Hills

Soil: Jory & Nekia, Basaltic

Elevation: 600-750 feet

Harvest: September 27th
& October 1st, 2014

Aging: 10 months in 28% new
French oak

Finish Chemistry: 13.6% alc, 5.7 g/L TA,
and 3.45 pH

TASTING NOTES:

Our 2014 Eola Amity Hills Pinot Noir opens with lifted aromas of boysenberry, huckleberry, and spice cupboard notes of mace, fenugreek and chai. The palate is dynamic and salivaty with flavors of cane fruit, aromatic spices, savory smoky tea and a citrusy, blood orange minerality. On the palate the tannins are energetic and tactile without over taking the interest and intensity of flavor. Finish is lingering, fresh and tangy.