



## 2015 EOLA-AMITY PINOT NOIR

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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 24th  
& 27th, 2015

Aging: 10 months in 36%  
new French oak

Finish Chemistry: 13.6% alc, 5.6 g/L TA,  
and 3.59 pH

### TASTING NOTES:

Our 2015 Eola Amity Hills Pinot Noir is dark garnet hued and opens with generous aromas of brambly cane berries, exotic spices, floral rose petal with a hint of toasted almond and thyme. On the palate tannins are supple and succulent and wrap around a nerve of acidity typical of higher elevation sites, creating a pure and precise wine that is dynamic and captivating. Flavors are layered and expressive of boysenberry and black currant, exotic spiced Chai, blood orange, cocoa and marzipan. The finish persists with a long lashing of saline minerality.