



## 2016 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 reaching 700 feet in elevation. After several seasons working with the Wheelers and Hudsons, and learning 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 20th  
& 25th, 2016

Aging: 10 months in 30%  
new French oak

Finish Chemistry: 13.7% alc, 5.4 g/L TA,  
and 3.64 pH

### TASTING NOTES:

Savory spice and wildness from Three Trees Vineyard. Plush floral and fruit notes from Poco. This is a terroired example of what high elevation in the Eola-Amity Hills can do. Expressive aromatics of fruit, flowers, spice and earth with an expansive palate that is both juicy and structured, nervy and generous, savory, fruity and fresh.