

2017 EOLA-AMITY PINOT NOIR



Our Eola-Amity Hills Pinot Noir comes from two small family farmed vineyards, Poco and Three Trees. Each vineyard is less than 2 acres and high up at 700 feet in elevation. Three Trees has a commanding view towards the southwest and the Van Duzer corridor and with its stony volcanic soil brings savory spice and wildness. Poco sits hilltop, its volcanic soils and northern camber bringing plush and juicy floral and fruit. We think combined these two sites form a substantive and articulate expression of Oregon's Eola-Amity Hills.

Vineyards: Poco & Three Trees

AVA: Eola-Amity Hills

Soil: Jory & Nekia, Basaltic

Elevation: 600-750 feet

Harvest: October 5th
& 8th, 2017

Aging: 10 months in 28%
new French oak

Finish Chemistry: 14.1% alc, 5.8 g/L TA,
and 3.47 pH

TASTING NOTES:

ENERGY AND TANG

A CHERRY EDGED UMAMI

CALDER-LIKE BALANCE

The 2017 Eola-Amity Pinot Noir opens with aromas of red and blue berries, brown baking spices, honeycomb, blood orange and perfumed flower shop. The palate is energetic and vibrant with a cool expanse that is both generous and tensile. Flavors are of cherries and chocolate, marzipan, hazelnut, stone fruit and mace with a hint of Ancho chili and salty rock crystal. Tannins are fine grained and satiny, contained like a tight weave fabric, showing plushness and poise and balancing like an Alexander Calder mobile.