

2018 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. 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 1st, 2018

Aging: 10 months in 23%
new French oak

Finish Chemistry: 13.7% alc, 5.4 g/L TA,
and 3.55 pH

TASTING NOTES:

BERRIES, PETALS, SPICE

EXPANDING GENEROUSLY

HORIZON WITHOUT END

The 2018 Eola-Amity Pinot Noir opens with aromas of red and blue berries like boysenberry, huckleberry and marionberry. There is saffras here and fresh floral notes, rose petals and cinnamon stick, mace and nutmeg, also something citrus like orange zest or bergamot, pomegranate molasses and a confectionary nuttiness like that of Jordan almonds. The palate is juicy and generous with an appealing quality of succulence and expanse. It's just yummy and fleshy and flavorful and moves on into the horizon of ones palate like a poem without punctuation, gracefully carrying on down the page with fewer words but greater meaning.