

2019 EOLA-AMITY PINOT NOIR



Our Eola-Amity Hills Pinot Noir comes from two small family farmed vineyards, Poco and Three Trees. 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: September 24th & 26th, 2019

Aging: 10 months in 40%
new French oak

Finish Chemistry: 13.4% alc, 5.1 g/L TA,
and 3.56 pH

TASTING NOTES:

BERRY, SPICE, COCOA BEAN
SAILING IN A TEAK SEA CHEST
THIS PLACE ON A MAP

The 2019 Eola-Amity Pinot Noir like my favorite Pinot Noirs opens with aromas of fruit, flowers, spice and earth. I see them this way: boysenberry, black cherry, black Doris plum, night gardenia, a trifecta of baking spices cinnamon, allspice, and mace, and a beetroot earthy iron. There is cocoa and candle wax, saffron and star anise, twig tea and an echo of iodine. This is a complex wine showing its elevation and command of cooling Pacific breezes. It is bracing but also succulent and inviting with notes of knurled chocolate atop a crème brulee. The finish is long and as it lingers we hope it takes you places.