



2022 EOLA-AMITY HILLS PINOT NOIR

Our Eola-Amity Hills Pinot Noir comes from two small high elevation, family farmed vineyards on the northern end of the Eola-Amity Hills AVA, Willamette Valley, Oregon. Both vineyards are between 650-750 feet and vines are planted on volcanic Jory and Nekia basaltic soils.

Poco Vineyard sits hilltop and its deeper soils and northern camber bring fresh fruit and a plush mouthwatering texture. Filament Vineyard is gently southeast facing and brings dark fruit and spice with earthy density and structure. Combined, these two sites form a substantive and articulate expression of Oregon's Eola-Amity Hills.

Vineyards: Poco Vineyard & Filament Vineyard

AVA: Eola Amity Hills

Soil: Jory & Nekia, basaltic

Elevation: 650-750 feet

Harvest: October 10-18th, 2022

Aging: 10 months in French oak

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

TASTING NOTES:

The 2022 Eola-Amity Pinot Noir opens with notes of blue raspberry, blood orange, red currant and sage. Fresh flowers, sandalwood, tayberry and mace mix with graphite, cocoa and allspice. There is a citrus note too like candied orange peel and a nod to mountain huckleberry. The palate is energetic and agile, full of nerve and crunch, creating a whole that's electric and mouthwatering and leaves you salivating.