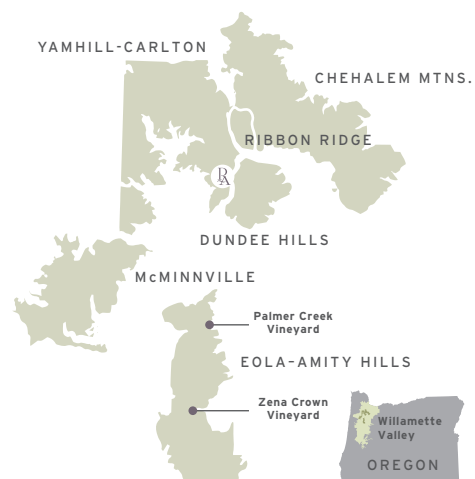


2018 EOLA-AMITY HILLS AVA PINOT NOIR

The Willamette Valley's southernmost sub-AVA, Eola-Amity Hills, is defined by its thin, basaltic soils, and strong afternoon winds due to cool, oceanic air whipping through the Van Duzer Corridor in the Coast Range. Signature vineyards in this blend include Zena Crown and Palmer Creek, bringing concentrated fruit, displaying signature Eola-Amity Hills characteristics of high acidity and firm tannins.



VINEYARD	PLANTED	SOIL	ELEVATION	CERTIFICATION	CLONES
Zena Crown	2003-2005	Jory, Nekia	Approx 450'	LIVE, Salmon Safe	667, 114, 777, 4
Palmer Creek	2000	Yamhill, Woodburn	250-300'	LIVE, Salmon Safe	114, 777, Pommard

2018 VINTAGE

The 2018 growing season started off cool and wet followed by slightly warmer than average summer temperatures. Early September rain helped give the vines a sip of water to recharge just before harvest.

TASTING NOTES

Notes of candied black cherry, soft red berries, and plums are followed by fine grain tannins, leading to a lasting and savory finish.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
14.8%	25.3	Sept 25 - Oct 5, 2018	6.8 g/L	3.37	10 months in 33% new French Oak	350