



2016 EOLA-AMITY CUVÉE PINOT NOIR

Eola-Amity Hills AVA

As part of the AVA Collection, this two vineyard Cuvée Pinot Noir is a perfect snapshot of what the Eola-Amity Hills embodies.

GROWING SEASON

The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER'S NOTES

Aromas of dark berries and cherry intertwine with mushroom, lilac and whole cluster spice notes. The dark berry aroma carries onto the palate and is accented with tart pomegranate and cherry flavors. A smooth entry transitions to a full-bodied midpalate with structured tannins. A mouthwatering acidity carries through into the medium-long finish supported by youthful, drying tannins. 47% new French oak and 12% whole cluster make this dark-fruited, two vineyard blend intriguing and complex, a perfect expression of the Eola-Amity Hills .

PAIRS BEST WITH

Flank Steak • Paté with Cherry Compote • Roasted Lamb

TASTING NOTES

Appellation: Eola-Amity Hills

Color: Medium ruby

Aroma: Dark fruits, cedar, dried mushroom, nutmeg, cedar, lilac

Mouthfeel: Medium body, structured tannins, moderate acid

Flavor: Dark berries, dried fruit, cola, cedar, pomegranate, toasted oak

Finish: Medium-long with youthful tannins and supporting acid

TECH FACTS

TA: 6.36 g/L

pH: 3.49

Alcohol Level: 14.2%

Barrel Aging: 14 months in French Oak, 47% new

Cases Produced: 330