



2016 EOLA-SPRINGS PINOT NOIR

Eola-Springs Vineyard sits on the west side of the appellation, exposed to the Van Duzer Corridor's winds, but situated low enough on the hill to not be obliterated. The vineyard was planted in 1972 to Pommard and Dijon clones, oriented to the southwest at 340 feet elevation. The soils are a combination of sedimentary (Nekia) and volcanic (Jory). LIVE certified, farmed sustainably, purchased recently by Judy Jordan (formerly of J in California). Notorious for its spicy, red/black fruit with lots of power, and as Adam says, "totally sexy".



VINEYARD

VITICULTURAL AREA

Eola-Amity Hills AVA

GROWER/OWNER

Owned by Judy Jordan's Capra Company and farmed by Lauren Eisold

SOIL TYPE

Jory

CLONE SELECTION

Pommard (old vines)

VINE AGE

Planted in 1972

VINEYARD SIZE

Averaen contracts a 1.8-acre block called North Dumb Ox Block

ASPECT/ELEVATION

Southwest facing at 340' elevation

WINEMAKING

WINEMAKER

Adam Smith

VARIETIES

100% Pinot Noir

HARVEST

September 22nd

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel with 50% stem inclusion

AGING

12 months in French oak - 50% new, 25% second use, 25% neutral

BARRELS

Remond barrels (228L)

ALC 14.2%

pH 3.85

TA 5.6

PRODUCTION 4 barrels

UPC 853868006505

PRESS

93 POINTS - VINOUS

"Spice-tinged black raspberry and cherry scents are complicated by hints of cola, pungent flowers and smoky minerals. Sweet and seamless on the palate, offering energetic red and dark berry and vanilla flavors along with suggestions of rose pastille and blood orange that add complexity. Concentrated but vibrant and precise in character, delivering strong finishing thrust, interwoven tannins and excellent, floral-driven persistence."

— Josh Reynolds

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