



2006 Eola Amity Hills Select Pinot Noir

Production: 300 cases

Bottled: December 17, 2007

Release Date: November 2008

Retail Price: \$52.00

Jacques Tardy, Winemaker

The Vintage

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row edging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

The Vineyards

Six vineyards are represented in this Eola-Amity Hills appellation Pinot Noir:

Hidden Rocks and Willakia at 30.76% each

Hoodview 15.38%

Anden, Temperance and Vanjohn at 7.69% each

The Eola-Amity soils are volcanic, with shallow Nekia-Jory type soils.

The Cellar

This Pinot noir aged for 13 months in 10.26% new French oak, 23% one year old, and 23% two year old. The barrels were racked in April then again in August when the blend was put together before returning to barrels for another 3 months.

The Wine

The 2006 Eola-Amity Hills Select Pinot Noir's aroma is forward and floral, including hazelnuts-earth and mint (herbal) notes at first, intermixing with black cherries and blackberries, followed by earthiness and a note of vanilla. The flavors display dark cherries and blackberries with an herbal-mint note. The finish is long, soft and sweet, with the same rich dark fruit and light hot-spicy component. The wine has a good structure with sweet, round tannins and a rich, long mouthfeel. This wine will benefit from extended cellaring or aerate in a decanter for maximum enjoyment. Cellar 8-10 years.

Wine Data

pH 3.70

Total acidity (T.A.) 0.61gr/100ml

Residual sugar (R.S.) 0.05gr/100ml

Alcohol 14.2%

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"