

2015 ÆOLIAN PINOT NOIR

"A stunning wine called Æolian is sourced from recent plantings in windy portions of the estate vineyard."

The Wine Spectator, 2/28/17

Æolus was the keeper of the winds in Greek mythology. He is the namesake for many places and phenomena around the world that are fundamentally defined by the wind, including our Eola-Amity Hills viticultural area, and Bethel Heights Æolian Pinot Noir.

Of all our Pinot noir wines, this is the one that best expresses the unique locus of Bethel Heights on the face of the earth, facing directly into the Aeolian winds that rise daily from the sea, defining the character of our Pinot noir.



92 VINOUS

Bright-rimmed ruby-red. Highly perfumed red and blue 92 fruit aromas are complicated by suggestions of licorice, mocha and candied rose. Smooth and fleshy on the palate, offering sweet black raspberry and cherry cola flavors that firm up and become spicier on the back half. Subtle, harmonious tannins build slowly on a very long, floral-tinged finish that shows no rough edges. -- Josh Raynolds



2015 PINOT NOIR • ÆOLIAN

ESTATE GROWN

Certified Sustainably Grown

Harvest date: September 24, 2015

Grapes at harvest: Brix 23.5, pH 3.3, TA 6.1 gr/liter

Finished wine: Alcohol 13.6%, pH 3.7, TA 5.3 gr/liter

Barrel aged 14 months in French oak, 45% new barrels

368 cases produced (736 6-packs)

Bottled unfiltered January 10, 2017

THE 2015 VINTAGE was characterized by early bud-break, early bloom, plenty of sunshine and a big heat spike in early August. A hot summer like this can push potential alcohols, forcing an early harvest that precludes hang time. But September brought mercifully cool temperatures and chilly evenings. Sugar accumulation was arrested and the vineyard was allowed to develop flavor. Not overripe flavors. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous hang time at low temperatures.

VINIFICATION: All the fruit was de-stemmed without crushing. After a 3-day cold soak, the fermenters warmed naturally and were gently punched down twice a day at the onset of fermentation. After the fermentations had reached their peak temperatures (82-88 F), the new wine was aerated once a day, and pressed at dryness. After settling for one week, the new wine was racked to barrels.

TASTING NOTES: Aromas of black cherry, black currant, plum and sandalwood over saline hints of preserved lemon and sea foam. On the palate, flavors of black cherry and blueberry with hints of black pepper and oak spice. These flavors meld over a dense core of nervy acidity and fine-grained tannins, giving the wine both tension and vivacity. This wine has the concentration to age gracefully over the next ten years.