

ÆOLIAN PINOT NOIR

Named for the wind that defines our Eola-Amity Hills AVA, the Aeolian Pinot Noir is our vehicle to explore younger sections of our Estate vineyard that are just now coming of age and starting to express their own unique character. Three blocks planted in 2002 on the more protected east side of the vineyard gave us this wine of unique finesse and delicacy.

THE 2016 VINTAGE

From start to finish 2016 was the earliest vintage we have ever seen in the Willamette Valley. At Bethel Heights we were almost a month ahead of “normal” at every turning point in the growing season. The growing season was warm and wetter than usual, leading to veraison beginning in our young vines in early August, with the rest of the vineyard quickly following suit due to hot August temperatures. Harvest started on August 27, the first time ever that we harvested fruit in August. Our last fruit was harvested on September 24, the first time we ever finished harvest before the end of September.

Surprisingly, the wines of 2016 are not the uniformly opulent offerings one would expect from a year defined by its precociousness. Ripeness came early, but not at the expense of purity and elegance.

94 WINE SPECTATOR

“Expressive and powerfully built, with vibrant black raspberry and orange peel aromas that open to a vibrant core of tannins and acidity, wrapped in dynamic cherry and spice flavors.”



2016 PINOT NOIR • ÆOLIAN

ESTATE GROWN

Certified Sustainably Grown

Harvest date: September 19th, 2016

Fruit source: East 777, East 115, and the Steep Slope

Grapes at harvest: Brix 24, pH 3.3, TA 5.9 gr/liter

Finished wine: Alcohol 14.1%, pH 3.7, TA 5.4 gr/liter

Barrel aged 14 months in French oak, 40% new barrels

375 cases produced

Bottled unfiltered January 16, 2018

VINIFICATION: All the fruit was de-stemmed without crushing. After a 3-day cold soak, the fermenters warmed naturally and were gently pumped over 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 and bottled after 16 months.

WINEMAKER NOTES: A dense core of nervy acidity and fine-grained tannins give this wine both tension and vivacity that will allow it to age gracefully over the next ten years. Aromas of black cherry, black currant, plum and sandalwood are layered over saline hints of preserved lemon and sea foam. On the palate, flavors of black cherry and blueberry dominate, with hints of black pepper and oak spice.