

## ÆOLIAN PINOT NOIR

Named for the wind that defines our Eola-Amity Hills AVA, the Aeolian Pinot Noir is our vehicle to explore the dynamic evolving landscape that we farm. The sense of place and specificity that we value most highly in our wines takes many years to evolve. With our oldest vines we allow each block to speak for itself in a separate bottling. The second-generation vines at Bethel Heights, on the other hand, are just beginning to find their voice. In these years in between, the Aeolian allows us the freedom to dream of what lies beyond the horizon.

### THE 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase.

“I feel that the 2017 wines have the best natural balance we have seen out of a warm vintage since 2012. In spite of the heat the wines have terrific acidity, relatively low alcohol, and the different parts of our Estate show their personalities without being muddled by vintage.” Ben Casteel

#### 94 WINE SPECTATOR

“Shows grace and presence, with compelling and complex raspberry, dusky spice and orange tea flavors that build richness toward polished tannins. Drink now through 2026.” —*T.F.*



2017 PINOT NOIR • ÆOLIAN

ESTATE GROWN

*LIVE Certified Sustainably Grown*

Harvest date: October 7, 2017

Fruit source: West 777 and the Steep Slope

Grapes at harvest: Brix 23.3, pH 3.07, TA 7.6 gr/liter

Finished wine: Alcohol 13.3%, pH 3.45, TA 6.2 gr/liter

Barrel aged 10 months in French oak, 30% new barrels

492 cases produced

Bottled unfiltered August 8, 2018

**VINIFICATION:** All the fruit was hand sorted and de-stemmed without crushing. After a 3-day cold soak, the fermenters warmed naturally and were gently pumped over once a day at the onset of fermentation. After the fermentations had reached peak temperatures (78-84 F), the new wine was aerated once a day, and pressed at dryness. The wine was racked to barrels after settling for one week in tank.

**WINEMAKER NOTES:** The goal of the Aeolian is always refinement. While certain parts of the estate lend themselves to more boisterous or rustic examples of Pinot noir depending on the vintage, for the Aeolian in each vintage we are trying to find the blend that best expresses our ideal of Bethel Heights purity, elegance, grace and balance.