

ÆOLIAN PINOT NOIR

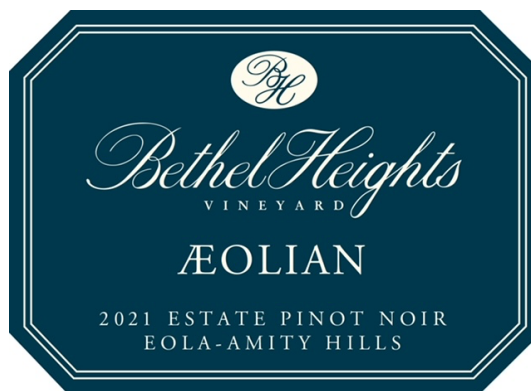
Named for the wind that defines our Eola-Amity Hills AVA, the Æolian Pinot Noir is our vehicle to explore the dynamic evolving landscape that we farm. The sense of place and specificity that we value most highly in our wines takes many years to evolve. With our oldest vines we allow each block to speak 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 Æolian allows us the freedom to dream of what lies beyond the horizon.

THE 2021 VINTAGE

Throughout the Willamette Valley, 2021 was generous in terms of yields, ripeness, and quality and health of the fruit. Overall, the growing season was earlier than average. Harvest started on September 14 and finished on October 12. There were a couple of extreme heat events early in the summer that were devastating to some crops in the Valley, but in the vineyards the timing was just right to scour the powdery mildew out of the vineyard without harming the fruit, which had not yet begun to soften. August was also very hot, but temperatures cooled significantly in September, and rain showers in September and early October allowed us to take advantage of an extended ripening period for enhanced flavor development.

94 WINE SPECTATOR

A handsome red, polished and refined in structure, offering a fresh burst of raspberry, fresh violet and cinnamon spice flavors that build richness toward supple tannins. Drink now through 2032.



2021 PINOT NOIR • ÆOLIAN

Certified Organically Grown

Harvest date: September 24 – October 9, 2021

Grapes at harvest: Brix 22.5, pH 3.23, TA 5.7 gr/liter

Finished wine: Alcohol 13.2%, pH 3.54, TA 5.4 gr/liter

Barrel aged 8 months in French oak, 37% new barrels

588 cases produced

Bottled unfinned June 23, 2022

VINIFICATION: The harvest window was tight for the Æolian because all the fruit was sourced from Bethel Heights, from blocks that typically favor poise and finesse over power. All of the fruit was destemmed into a mix of 1.5 ton bins and 3 to 4 ton stainless steel tanks. Cap management began with punch-downs for the first few days of active fermentation and shifted to pump-overs after we reached a peak temperature of 88° F. The wine was pressed at dryness and aged in barrel for 8 months.

WINEMAKER NOTES: The Æolian has evolved in the eight vintages since we started making this wine, beginning as a means of expressing the ever-changing nature of our younger blocks and now settling in, as most things do at Bethel Heights, as a wine defined by place. Three blocks planted in 2002 high above the rest of the vineyard continue to make up a large portion of this wine, but in 2021 we decided to include some of our plantings from the West side of the property as well. The 2021 Æolian presents both purity and power; aromas of red cherry, rhubarb, and raspberry, tremendous tension through the mid palate, and delicate fine grain tannins through the finish.