



2017 EOLA SPRINGS PINOT NOIR

Eola-Springs Vineyard sits on the west side of the appellation, exposed to the Van Duzer Corridor's winds, but situated low enough on the hill to not be obliterated. The vineyard, planted in 1972 to Pommard and Dijon clones, is oriented to the southwest at 340 feet elevation. The soils are a combination of volcanic Nekia and Jory. LIVE certified, farmed sustainably, purchased recently by Judy Jordan (formerly of J in California). Notorious for its spicy, red/black fruit with lots of power.



VINEYARDS

VITICULTURAL AREA

Eola-Amity Hills AVA

GROWER/OWNER

Owned by Judy Jordan's Capra Company

SOIL TYPE

Volcanic Nekia and Jory

VINE AGE / CLONES

Planted in 1972 to Pommard

VINEYARD SIZE

Averæen contracts a 1.8-acre block called North Dumb Ox Block

ASPECT / ELEVATION

Southwest facing at 340' elevation

WINEMAKING

VARIETIES

100% Pinot Noir

HARVEST

September 29th

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel with 50% stem inclusion

AGING

12 months in French oak - 50% new Remond & Cavin barrels (228L)

LABS

13.8% ABV 3.4pH 7.0 TA

UPC

853868006505

PRESS

93 POINTS, VINOUS

"Vibrant, mineral-accented red and dark berry scents pick up notes of succulent herbs, Moroccan spices, cola and candied flowers with air. Juicy, focused and energetic on the palate, offering deeply concentrated black raspberry and cherry cola flavors along with hints of five-spice powder, vanilla and mocha. Closes extremely long and spicy, with resonating fruit character and silky, harmonious tannins."