



## 2012 Eileen Vineyard Pinot Noir

### History

Eileen Vineyard is named after founder Eileen Gerrie, wife of Paul Gerrie, and at the top of our hillside has commanding views of the Cristom estate, the Cascade Range to the east and the Coastal Range to the west. Planting began in 1997 on the south and southeast facing slopes to Dijon clones and Pommard clone of Pinot Noir on American rootstocks. The original vines are planted at the high density of 2,311 vines/acre (5,710 vines/ha) in 15.5 million year old Columbia River Basalt soils that range from moderately deep Nekia and Yamhill to shallow Ritner and Witzel soils that all have a natural devigorating effect on the vines, slowing vegetative growth and focusing the plants energy on fruit production.

Later in 2006, 4.5 acres (1.82 hectares) of Wädenswil clone were planted at 1,210 vines/acre (2,990 vines/ha) on the east-facing slope in a very deep basalt soil known as Jory. The more recent addition makes Eileen now a total of 16.61 acres (6.72 hectares) and our largest planting of Pinot Noir on the estate. The gentle slopes of Eileen Vineyard are planted to the top of our property ranging from 540 feet to 720 feet (165 m to 220 m) exposing Eileen to the direct cooling winds off the Pacific Ocean and the last rays of the sun encouraging the grapes to ripen slowly and evenly.

The maritime climate of Eileen Vineyard has moderately warm days and especially cool nights, allowing the vines to retain acidity and produce intense and fragrant aromas and flavors. Often recognizable by its bouquet of sweet spices, Eileen offers forward focused fruit and gentle tannins that coat the mouth. The vineyard tends to produce a wine that is textured, layered and creamy on the palate.

### Vintage Notes

2012 will be remembered as an excellent vintage across the Willamette Valley and produced rich, ripe expressions of Pinot Noir. The spring was warm and dry and lead to budbreak and bloom a week earlier than average. The summer months gave us plentiful sunshine and temperatures just below our twenty-year average. The beautiful weather stayed into the fall and we had the warmest October in ten vintages. We began harvest on October 1<sup>st</sup>, 2012 bringing in the first blocks of Louise Vineyard from the Cristom estate. It is hard to express how memorable the month of October was – warm days allowed the fruit to stay on the vine and gain beneficial hang-time late into the month and extremely cool nights helped to retain bright acidity in the wines. The last of the Pinot Noir was hand picked and hand sorted on October 24<sup>th</sup>, fermented naturally for an extended time and produced deeply colored and structured wines.

**Origin** 100% estate fruit

**Clones** Dijon (114,115, 777), Pommard & Wädenswil

**Sub-Appellation** Eola-Amity Hills



**Appellation** Willamette Valley

**Soils** Columbia River Basalts, including: Jory, Saum, Nekia, Ritner, Witzel

**Winemaking**

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 42% whole clusters
- No cold soak before primary fermentation
- Minimum effective additions of sulfur and tartaric acid
- Native yeast fermentations
- 1-3 punch downs daily in 1-7 ton open-top fermenters
- Gently pressed in a pneumatic bladder press and moved to barrel by gravity, and never racked, unless necessary
- Undergoes a full malolactic fermentation in barrel
- Fined with egg whites, unfiltered

**Aging** 19 months in French cooperage, 65% new oak

**Bottled** June 2, 2014

**Alcohol** 14.0%

**Total Acidity** 5.8 g/L

**pH at Bottling** 3.71

**Production** 759 cases