

GEODESY



EOLA SPRINGS VINEYARD PINOT NOIR

2017

*Picked at optimal maturity, hand harvested, night pick, 5-day cold soak,
native yeast, native malolactic fermentation, unfiltered and unfiltered.
100% barrel fermentation.*

VINTAGE NOTES

Record-breaking vintage in terms of rainfall, which delayed budbreak but led to a near perfect growing season and bountiful harvest resulting in desired opulence and balance with expressive and bold fruit quality.

TASTING NOTES

Brilliant ruby violet, dense hue, candied cherry, vanillin, oolong tea, and mocha, firm and velvet grip with a seamless and long finish.

PROFILE

APPELLATION	Eola-Amity Hills, Willamette Valley
VINEYARD	Eola Springs Vineyard
SOIL	Jory, Chehulpum, and Rickreall
ELEVATION	300 - 450 feet
HARVEST	September 29 and October 10, 2017
COOPERAGE	57% new French oak; Francois Frères, Louis Latour, Damy, balance 1-year neutral French oak
COMPOSITION	100% Pinot Noir
ALCOHOL	14.2%
BRIX PH TA	24.3° 3.55 5.9 g/L
BOTTLED	January 30, 2019
PRODUCTION	143 Cases