



HUNDRED SUNS WINE

Hundred Suns Wine 2018 Breaker Vineyard

Eola-Amity Pinot Noir

Alc / Vol: 14%

*AVA: Eola-Amity * Elevation: 550. * Exposure: Southeast * Soils: Volcanic/Basalt * 777 *
Harvest Date: September 28 * Native Yeast Fermentation * Elevation: 10 months in neutral, 5
year, air-dried 228L barrels * Farming Practices: Dry farmed/Organic*

Vineyard

The Breaker Vineyard is where we live. Planted in 1972 on its own roots, it occupies a windswept rocky hill on the northern tip of the Eola-Amity Hills. The original cuttings came from Dick Erath and were farmed by Rich Zielinski for four decades. To the north the soils are predominantly Nekia, moderately deep silty clay soils on top of basalt bedrock. The southern portion is predominantly Gelderman soil series which has much thinner topsoils with rocks and cobbles strewn throughout the rows. By farming organically we hope to coax many more years out of these old vines.

Winemaking

Yielding just over one ton per acre, this old vineyard was harvested on the 28th of September. One portion was destemmed into a small, open-top fermenter. The second portion was placed 100% whole bunch in a 500-liter amphora and left untouched for 19 days. The last portion was left 100% whole bunch and foot crushed only. All fermented with native yeast. This wine is a dramatic landscape of rich blue fruits, tense acidity buoyed by sweet tannins, and mouth filling richness.

Bottled unfinned and unfiltered.