



# HUNDRED SUNS WINE

**Hundred Suns Wine**  
**2019 Breaker Vineyard**  
Eola-Amity Hills AVA Pinot Noir  
Alc / Vol: 13.4%

*AVA: Eola-Amity \* Elevation: 550. \* Exposure: Southeast \* Soils: Volcanic/Basalt \* 777 \*  
Harvest Date: September 25 \* Native Yeast Fermentation \* Elevage: 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. Phylloxera and virus have taken hold in the vineyard resulting in diminished yields and incredible intensity in the little fruit we yield. This 2019 vintage is the last produced from the original vines before we removed them and prepared to replant.

## **Winemaking**

2019 started with ample stored water from winter rains and led into a moderate growing season. The season ended with a series of rain showers in early September. Patience was rewarded by ripe flavors, brilliant acidity and modest alcohols. Under these classic conditions we harvested Pinot Noir on September 25th. The grapes were divided up into 3 lots: 1.5 tons fermented destemmed, 1.0 ton fermented 100% whole bunch, and 0.5 tons fermented whole bunch in a terracotta amphora. Natural yeast took hold and the slow fermentations released the electric blueberry, menthol flavors and earth character that is unique to this old vineyard. Wines spent 11 months in seasoned oak, and were racked gently to barrel and allowed to age for an additional 7 months. Bottled unfinned and unfiltered in the spring of 2021.