



HUNDRED SUNS WINE

Hundred Suns Wine

2019 Eola-Amity Hills Pinot Noir

Willamette Valley * Oregon

Alc / Vol: 13.2%

AVA: Willamette Valley * Elevation: 400-500 ft. * Exposure: South/Southwest * Soils: Rocky Volcanic * Clones: Pommard, 777 * Native Yeast Fermentation * Elevage: 11 months in neutral oak *

Blue fruit, layers over exotic spices including anise and sassafrass. These iron-rich soils imbue the wine with rich textures and nice acidity which finishes with a playful streak of sweet tea.

Winemaking:

Winemaking: Dodging rain showers, we harvested our Eola fruit in the last week of September. Winemaking was kept to a bare minimum: fermented with native yeast and 30% whole cluster, aged on the lees for 11 months, gently racked to tank and bottled unfiltered and unfiltered.

Vineyard:

Sourced from two vineyards in the Eola-Amity hills, our home vineyard, Breaker, planted on 50 year-old, ungrafted vines mixed with the vineyard of our neighbors, Joe and Marilyn Merritt, planted in 2008 to Pommard and 667. Both vineyards are planted on basalt-based soils strewn with rocks and boulders.