

2016 Division Pinot Noir "Trois"

Temperance Hill Vineyard

Eola-Amity Hills AVA

A return to cool climate greatness! After two uncharacteristically and record setting consecutively hot and dry years that began during the summer of 2014, the spell finally relented in the late spring of 2016. Yes, the warm 2015/2016 winter meant an early start to the 2016 season in March, but the key months from flowering to harvest were nearly textbook perfect conditions for growing world class Pinot Noir, and we couldn't be more excited! We know that the Pacific Northwest and world around us is changing due to global climate heating, which will invariably affect the way we farm and even what we farm in the Willamette Valley for decades to come, but we're more than pleased for a vintage like 2016 and believe you will be too!

First planted in 1980 on what is believed to be the remnants of an active volcano, this impeccably farmed Certified Organic vineyard is situated between 660 and 860 feet in elevation on Nekia, Jory and Rittner soils. The elevation aspect lead to warm and sunny days and very cool evenings, which helps the Pinot Noir from Temperance retain its legendary acidity while still demonstrating deep intensity and complete phenolic ripeness. Temperance Hill is farmed by Dai Crisp, one of the best viticulturists in Oregon, or in the U.S. for that matter, with care, vast knowledge and dedication - we are amazed by him. In other words, this is a seriously spectacular vineyard that we are honored to be making wine from.

Our .85 acre block at Temperance is the called the "Upper Bench", which was planted in 2002 and is located near the crest of the original planting of Pinot Noir and Gewürztraminer. We went with a favorite combo of the elegant and red fruit oriented Dijon 777 anchored with the earthy and rustic Pommard clones.

We aged the blend for 10 months in a combination of a one new barrel and three neutral barrels and then for one year in bottle to help settle and harmonize the wine. This is our most intense, powerful, and austere Pinot Noir. That said, in 2016, it's also an incredibly sexy, delicious, and immediate bottle of wine.

The initial aromatics are pure Temperance Pinot Noir, which is one of the maybe dozen Oregon sites with remarkably distinctive and intoxicating aromatics that feature deep black cherries, spices and savory fresh dried tobacco leaves. This vintage of the "Trois" wine is incredibly lithe, yet powerful, a rare and amazing combination in all but the finest Pinot Noirs. This garnet/ruby colored wine is all cherry and intense minerally meat on the palate that has soft coating tannins that fit perfectly with the textual components. Once again, this is definitely our most complex and distinctive Pinot Noir from the vintage, and a wine worth holding for a long while to see what evolves!

Alc 13.9%, pH 3.65, 98 cases produced

