

# 2018 Division Pinot Noir “Deux”

100% Eola Springs Vineyard

## Eola-Amity Hills AVA

The Willamette Valley is a perfect match for Pinot Noir, a variety that seems to show its best on the fringes of suitable grape farming area. The 2018 vintage turned out to be a truly stellar year for making wines. After a long dry and hot stretch in July and early August, the heat broke at just the right time when veraison was occurring and the temperatures were mild during the day and cool at night, with just the right amount of rain to keep the vines hydrated, all the way through harvest, from mid-September to early October.

We believe that Eola Springs Vineyard, Division’s very first vineyard, and the single-vineyard source of our Pinot Noir “Deux”, is one of the best vineyards for Pinot Noir anywhere in the U.S. What makes Eola Springs special to us is not just its place in our history, but its place in the Willamette Valley’s wine growing history. Eola Springs was originally planted in 1972 to Pinot Noir, Chardonnay, as well as Cabernet Sauvignon and Muscat. The Cabernet Sauvignon is long gone, but the Farmhouse block, consisting of Pinot Noir planted between 1980 and 1990 on its own roots is the focus of our Pinot Noir “Deux”. We are smitten for this site and the resulting wines every year, but it is also bittersweet. While the wine quality has benefited significantly in the past three years from Eola Springs conversion to Biodynamically principled farming, the steady march of Phylloxera has really begun to affect yields and farming costs to the point where some of these historic old vines will need to be pulled in the upcoming years.

The majority of our 2018 Pinot Noir “Deux” was fermented 50% whole cluster, with the three other smaller ferments experiencing differing levels of whole cluster to promote complexity of flavor. Cap management favored gentle pigeage with a few light pump-overs to help along the primary fermentation. After primary fermentation the wine was aged in neutral and new French oak barriques and puncheons. Unfiltered and unfinned with only two small sulfur additions

This is a brooding Pinot Noir that balances darker plum and blackberry fruit with a salty umami character that reads like Japanese nori or kombu. Ample allspice rounds out the palate, and the lush tannin acidity combine to form a concentrated and cellarable Pinot Noir that is supremely enjoyable to drink.

Alc 13.8%, pH 3.68, 99 cases produced

