

# 2016 Division Pinot Noir "Deux"

## Eola Springs 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 effect 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!

We are pleased to announced a long term lease agreement with two blocks of our very first vineyard, Eola Springs Vineyard, that we believe to be one of the best vineyards for Pinot Noir anywhere in the U.S. - it also is and will be the star of our Pinot Noir "Deux" wine for many years to come. What really 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 during 1972 to Pinot Noir, Chardonnay, as well as Cabernet Sauvignon and Muscat. The Cab Sauv is long gone, while the Farmhouse block planted in 1980 on its own roots makes up our 2016 Pinot Noir "Deux." The site features the region's classic volcanic basalt bedrock, but is overlaid with some of the most dense marine sedimentary (high calcium eroded oyster shells and mollusks) soils in the Eola-Amity Hills - a truly complex mix that give the site its distinct briny and mineral character perceived in the wines.

The Eola-Springs Farmhouse Block Pinot Noir was fermented with a pied de cuve (vineyard native yeast cultivation) build up with nearly 50% whole cluster grapes in the in vat and lasted approximately 25 days. We aged the wine for 10 months in neutral French oak barrels and puncheons (500L), with approximately 25% in new oak and the rest in neutral oak. Our view our job in the cellar is to resist the temptations to do too much and really let our great and varied terrior do the work. Hence, the wine was aged without interference from us after barreling and was bottled unfinned and unfiltered with only a small sulfur addition.

We're not shy about our feelings for the 2016 vintage or this magical vineyard and the 2016 Division Pinot Noir "Deux" Eola Springs Vineyard is simply exquisite! The tension, finesse, textural precision remind are eerily old world in character. The wine has a dense fruit savory strawberry and chalky aromatics that lends itself to this site's distinct briny notes with just the lightest touch of fine oak. On the palate, the wine is long, balanced with an airiness while still delivering a punch of strawberries, cardamom and finishing with a lingering mineral note. We expect the medium bodied wine to be a fine ager indeed, while still delivering a very pleasant youthful wine for your glass!

**Alc 13.9%, pH 3.72, 161 cases produced**

