

GEODESY



EOLA SPRINGS VINEYARD PINOT NOIR

2018

*Picked at optimal maturity, hand harvested, night pick, 7-day cold soak,
native yeast, native malolactic fermentation, unfined and unfiltered.
100% barrel fermentation.*

VINTAGE NOTES

2018 was an exceptionally warm and dry vintage for Oregon and allowed us to fine-tune our Geodesy wine-style. We are seeing the potential of these magnificent vineyards and we'll continue to honor them through our farming practices and stewardship of the land. Our chemistries were balanced and native fermentations were healthy, yielding wines with impeccable purity and freshness.

TASTING NOTES

Deep garnet hue, scented with bright cherry, rose petals and a subtle note of mocha. A supple velvety palate of black plum, Oolong tea with a touch of caramel opens to a long, earthy finish.

PROFILE

APPELLATION	Eola-Amity Hills, Willamette Valley
VINEYARD	Eola Springs Vineyard
SOIL	Jory, Chehulpum, and Rickreall
ELEVATION	300 - 450 feet
HARVEST	September 30, 2018
COOPERAGE	Aged 14 months in 57% new French oak; Francois Frères, Taransaud, Cadus
COMPOSITION	100% Pinot Noir
ALCOHOL	14.4%
BRIX PH TA	24.7° 3.34 5.2 g/L
BOTTLED	November 14, 2019
PRODUCTION	159 Cases