



### **2013 Pinot Noir, Temperance Hill Vineyard, Eola-Amity Hills**

The Temperance Hill Vineyard sits on the crown of the Eola-Amity Hills, at elevations ranging from 660 to 860 feet. The 100 acre vineyard has been farmed to Organic standards and is certified Salmon Safe by Dai Crisp since 1999, earning Dai & Temperance Hill the honor of being named 2014 Grower of the Year by Wine Enthusiast Magazine. The site is cool, late ripening and is always the last to arrive during harvest, often times up to a week later than everything else.

The fruit is sourced from a one acre block of 20+ year old vines, sitting just over the crest of the hill facing east. Due to the exposure and elevation, the fruit always has a vibrant pop to it, showing stunning aromatics of raspberries and cherries, with floral aromatics. Yielding just under 1.4 tons to the acre, the fruit also offers layers of earth and spice with incredible depth.

The wine is fermented with indigenous yeast, aged in all French oak with 30% new oak in the final blend, which consists of the best barrels from this year's harvest. The wine is not filtered or fined prior to bottling.

**Vineyard:**

- 100% Temperance Hill Vineyard, Eola-Amity Hills

**75 Cases Produced**

**Bottled: January 2014**

**Release Date: March 2014**

**Alcohol Content: 13.5%**

**Retail Price: \$45.00**