

Owen Roe

2016 Pinot Noir, Eola-Amity Hills Sojourner Vineyard

Retail Price: \$42

VINEYARD NOTES

2016 was a spectacular vintage in Oregon. Things really got off to an early start with bud-break and fruit-set occurring a full three weeks ahead of normal. The summer really couldn't have been better with almost no precipitation and most days in the upper 80's to low 90's perfect for ripening Pinot Noir.

Harvest got under way after Labor Day with very cool nights and warm days preserving the perfume and delicacy of this great grape.

Sojourner Vineyard is located primarily on very shallow soils in the Eola Hills AVA. The rocky volcanic outcroppings lend a structure and dark fruit profile to the wine. The high elevation site is the latest ripening Pinot Noir vineyard in the Owen Roe line up. As a result, it tends to have pretty perfume and floral notes with plenty of red-fruited and earthy flavors and an extremely textural and long finish.

Clones: Wadensvil - 33%, Dijon 115 - 27%, and Pommard - 40%.

VINIFICATION

Aged for 11 months in French oak barrels, 36% new, 44% one use, remainder neutral.

14.1% Alcohol

