We debut our “Origins” series Pinot Noirs from the tremendous 2012 vintage, considered amongst the finest growing seasons in our region’s history. This bottling represents vineyard sources exclusively from within the Eola-Amity Hills AVA. Made in very limited quantities, these “Origins” series wines are reflections of the personality-driven, regional characteristics from which they hail. The Eola-Amity Hills, near west Salem, are directly influenced by maritime breezes coming off the Pacific Ocean, funneled through the Van Duzer corridor. Soils here include both volcanic series and ancient marine sediments. Blue and black fruits predominate in the nose, with notes of earth, pie crust, minerals, and a little beef jerky. Flavors of black mission figs, dark espresso roast, and blackberries with hints of graphite and white flowers abound. Very full and rich, showcasing both ample tannins and high acidity, the wine finishes with lovely balance considering its structure.

“The acidity here is nicely judged, lending to the natural harmony of this Pinot Noir, while the finish is quite caressing in the mouth. Drink this sensual Pinot Noir over the next 5-7 years, possibly more.”

92 POINTS, THE WINE ADVOCATE

“Chewy and tightly focused on entry, then fleshier in the middle, offering sappy red and dark berry flavors and a touch of lavender.”

91 POINTS, VINOUS

“Taut and a bit tannic, with a firm texture around a focused core of plum and spice flavors. Dances through the long finish. Best from 2016 through 2019.”

90 POINTS, WINE SPECTATOR