



LAVINEA

Single Vineyard Wines

EST.  2014

2016 ELTON VINEYARD PINOT NOIR

Elton has been a favorite for a long time by numerous talented winemakers and for good reason. The vineyard has a long history and was planted on its own roots in 1983 in the Eola-Amity Hills. The combination of volcanic Jory soils, gentle eastern slope and late afternoon cooling of the Van Duzer corridor winds perfects the notion of fresh forest fruits core surrounded by earthy mineral & natural acidity that forms the “skeleton of the wine”, all in length, elegance, complexity and with great aging potential.

Vineyard Details

AVA: Eola-Amity Hills

Total Acreage Planted: 93.8 acres

Elevation: 350 - 750 feet

Exposure: East

Soils: Volcanic Jory Soils, basalt mother rock with iron-rich soils.

Lavinea's Acres: 1.5

Clones: Pommard/Own roots & “Melange”: 113, 114, 115, 777 & Pommard /Own roots

Density: 12 X 6

Row Orientation: North/South

Vine Age: Planted in 1983

2016 VINTAGE & WINEMAKING FACTS

Picking date: August 30th & September 1st, 2016

Harvest Data: 23.6 brix, pH 3.37, TA 5.7 g/l

Cold Soaked: 6 days

Fermentation: Spontaneous native fermentation, gentle punch downs or pump over twice per day

Pressed: September 17th

Barreled: September 23rd with 27% New French Oak

Malolactic fermentation: Indigenous and 100% complete by April 25th, 2017

Bottling Date: April 5th, 2018

Cases produced: 263

Aging Potential: Over 8 years

TASTING NOTES

Bright and deep purple in color with a bluish edge, the first nose opens with lovely aromas of sweet cherries in kirsch, fragrant rose and herbaceous rosemary, hints of lavender and boasting fresh cherries. Smooth and lush yet restrained and nervous, the lovely palate travels with a smooth beginning, vibrant core of fresh dark cherries and marionberries, wet bedrock and closing on an elegant finish sustained by silky tannins. The quintessential definition of a beautiful pinot noir, very complete and showing promises of getting better over time.

SRP: \$75