



THE AVA SERIES



200 million years of tectonic plate subduction and 15 million years of volcanic activity have shaped the state of Oregon and its Willamette Valley into the place we know and love today. Our new AVA series wines were inspired by these colossal geological events and the influence it has on our soil, mother rock and the resulting aromas and flavors in the wine. The fruit for the inaugural release of these two bottlings hails from the highest quality vineyards in the Yamhill-Carlton AVA and Eola-Amity Hills AVA. This collection gives you an opportunity to drink history and to revel in the beautiful and detailed differences you will find!



2021 Yamhill-Carlton AVA Pinot Noir

Mother Rock: Marine Sediments

Soil Series: Willakenzie,
Melbourne & Wellsdale

Tasting Notes:

Layers of tart cherry, raspberry and rhubarb mingle with hints of strawberry blossom and cedar. Lively on the palate with gentle velvet tannins.

Alcohol: 13.3%

pH: 3.49

TA: 6.0 g/L

Production: 2,407 cases



2021 Eola-Amity Hills AVA Pinot Noir

Mother Rock: Volcanic

Soil Series: Jory & Nekia

Tasting Notes:

Dark notes of juicy blackberry, ripe plum and blueberry. Generous and lingering on the finish with notes of orange peel and hibiscus.

Alcohol: 13.3%

pH: 3.47

TA: 5.1 g/L

Production: 2,261 cases

VINTAGE: Our crop level averaged just under three tons this year which was perfect for the accumulated heat we experienced over the growing season. Disease was nonexistent with the dry conditions of the summer months and the fermentation's proceeded perfectly with nary a one going "sideways" on us. The wine is rich, expressive, detailed and deeply colored.

FARMING: Nutrition-based farming and organic certified

AGING REGIME: Aged for 10 months, in 100% French oak with 10% new French oak barrels