



# 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 they have had 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!



## 2023 Yamhill-Carlton AVA Pinot Noir

**Mother Rock:** Marine Sediments  
**Soil Series:** Willakenzie,  
Melbourne & Wellsdale

**Tasting Notes:** Tart cherry and  
bramble fruits mingle with spice  
notes of cinnamon, clove, and cola.  
Elegant and focused on the palate  
with a balanced structure on the  
finish.

**Alcohol:** 13.0%

**pH:** 3.54 **TA:** 5.8 g/L

**Production:** 4,359 cases



## 2023 Eola-Amity Hills AVA Pinot Noir

**Mother Rock:** Volcanic  
**Soil Series:** Jory & Nekia

**Tasting Notes:** Bursting with fresh  
fruits of blueberry, strawberry,  
and black plum with hints of lilac  
and jasmine blossom. Juicy on the  
palate with rounded, velvety tannins  
on the finish.

**Alcohol:** 13.0%

**pH:** 3.60 **TA:** 5.46 g/L

**Production:** 4,473 cases

**VINTAGE:** 2023 was a banner year for us. We had very good crop levels, plenty of heat to ripen properly and had a long season with extended hang time. The weather was very mild avoiding extremes of cold or heat. There were no frost scares at the start of the season and only two days at 100 degrees in the entire growing season. All great wine is about balance. This year the beautiful array of aromatics, plush texture and the frame of acidity are seriously compelling

**FARMING:** Nutrition-based farming and organic certified

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