



## EVENING LAND VINEYARDS

### 2015 Anden Pinot Noir

<b>VINTAGE:</b>	2015
<b>VARIETY:</b>	PINOT NOIR
<b>APPELLATION:</b>	EOLA-AMITY HILLS
<b>ALC/VOL:</b>	12.5%
<b>PRODUCTION:</b>	159 9L CASES
<b>VITICULTURE:</b>	BIODYNAMIC
<b>VINIFICATION:</b>	100% WHOLE CLUSTER FERMENTATION
<b>VESSEL:</b>	OPEN-TOP CONCRETE FERMENTER
<b>FERMENTATION:</b>	INDIGENOUS FERMENTATION
<b>ÉLEVAGE:</b>	16 MONTHS IN 100% NEW ERMITAGE BARREL

---

[EVENINGLANDVINEYARDS.COM](http://EVENINGLANDVINEYARDS.COM)

---

#### VINEYARD

Our oldest, own-rooted Pommard vines, planted in 1984 have always formed the backbone of our Seven Springs Estate bottling. These old vines are the pride of our vineyard. Here, as in many own-rooted old-vine sites throughout the Eola-Amity Hills, the vines slowly succumb to the ravages of phylloxera. This pernicious, root-eating aphid devigorates these old vines, allowing only miniscule amounts of fruit to set and ripen.

Anden Pinot Noir is hand harvested on a cluster-by-cluster selection and is the only Pinot Noir from the 2015 vintage fermented entirely on the stems. This whole cluster fermentation creates a lovely aromatic lift and ethereal texture in the finished wine. The wine was raised in 100% new Ermitage barrels for 16 months before bottling without fining or filtering.