



EVENING LAND VINEYARDS

2017 Seven Springs Pinot Noir

VINTAGE:	2017
VARIETY:	PINOT NOIR
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13%
PRODUCTION:	3,490 CASES
VINIFICATION:	10% WHOLE CLUSTER
VESSEL:	OPEN-TOP CONCRETE AND OAK FERMENTERS
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	12 MONTHS IN NEUTRAL FRENCH OAK 7 MONTHS IN CONCRETE

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VINEYARD

The 2017 Seven Springs Pinot Noir comes primarily from our oldest own-rooted block of Pinot Noir at the vineyard. Originally planted in 1982, these Pommard clones thrive in iron-rich, volcanic Jory soils. These 36-year-old dry-farmed vines are harvested by hand, the grapes are hand-sorted, and roughly 90% of the fruit was destemmed. A combination of gentle punch downs and pump-overs were employed throughout the fermentation to encourage a soft extraction of tannin and the wine was aged in neutral French oak for 16 months. The 2017 Seven Springs Pinot Noir was bottled without fining or filtering.

TASTING NOTE

The aromatics of our 2017 Seven Springs Pinot Noir are pretty and pure. The wine is lithe and deft on the palate, with bright fruit buttressed by lively acidity and integrated tannins.