



## EVENING LAND VINEYARDS

### 2016 Anden Pinot Noir

<b>VINTAGE:</b>	2016
<b>VARIETY:</b>	PINOT NOIR
<b>APPELLATION:</b>	EOLA-AMITY HILLS
<b>ALC/VOL:</b>	13.0%
<b>PRODUCTION:</b>	159 9L CASES
<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 BARRELS

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### VINEYARD

Our oldest, own-rooted Pommard vines, planted in 1982 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 as a cluster-by-cluster selection and is the only Pinot Noir from the 2016 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.

### TASTING NOTE

This is a detailed and subtle Pinot Noir: sleek and savory, with excellent structure and brooding complexity. It is the embodiment of age-worthy Pinot Noir.