

EVENING LAND

2017 Anden Pinot Noir



VINTAGE:	2017
VARIETY:	PINOT NOIR
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.0%
PRODUCTION:	159 9L CASES
VINIFICATION:	100% WHOLE CLUSTER FERMENTATION
VESSEL:	OPEN-TOP CONCRETE FERMENTER
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	16 MONTHS IN NEUTRAL 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 vines are the pride of our vineyard and the 2017 vintage marks their final chapter. Here, as in many own-rooted old-vine sites throughout the Eola-Amity Hills, the vines slowly succumbed 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 2017 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% neutral Ermitage barrels for 16 months before bottling without fining or filtering.

TASTING NOTE

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