



## EVENING LAND VINEYARDS

### 2016 La Source Pinot Noir

<b>VINTAGE:</b>	2016
<b>VARIETY:</b>	PINOT NOIR
<b>APPELLATION:</b>	EOLA-AMITY HILLS
<b>ALC/VOL:</b>	13.5%
<b>PRODUCTION:</b>	641 CASES
<b>VINIFICATION:</b>	35% WHOLE CLUSTER FERMENTATION
<b>VESSEL:</b>	OPEN-TOP CONCRETE FERMENTERS
<b>FERMENTATION:</b>	INDIGENOUS FERMENTATION
<b>ÉLEVAGE:</b>	12 MONTHS IN 40% NEW FRENCH OAK

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### VINEYARD

La Source comes from vines grown at the very top of Seven Springs. At 700 feet in elevation, our Dijon clone Pinot Noir struggles with rocky soils and daily wind from the Van Duzer Gap. The Dijon clones and the stressful conditions conspire to produce small berries and tight clusters resulting in a focused, complex, and mineral-driven expression we believe serves as a benchmark for Oregon Pinot Noir.

The La Source block at Seven Springs is harvested by hand. Gentle handling of the fruit throughout fermentation insures a supple, texturally fine-grained wine. The 2016 La Source Pinot Noir was raised in 40% new French oak barrels and bottled without fining or filtering.

### TASTING NOTE

The 2016 La Source Pinot Noir sports a delicately floral nose with hints of cherry. The wine is already supremely expressive and focused, singing with brisk acidity and a mineral heart that frames the red fruit notes with precise panache.