



EVENING LAND VINEYARDS

2016 Seven Springs Pinot Noir

VINTAGE:	2016
VARIETY:	PINOT NOIR
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.5%
PRODUCTION:	2,600 CASES
VINIFICATION:	35% WHOLE CLUSTER
VESSEL:	OPEN-TOP CONCRETE AND OAK FERMENTERS
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	12 MONTHS IN 20% NEW FRENCH OAK

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VINEYARD

The 2016 Seven Springs Pinot Noir comes primarily from our oldest own-rooted block of Pinot Noir at the vineyard. Originally planted in 1982, these Pommard and Wadenswil clones thrive in iron-rich, volcanic Jory soils. These 35-year-old vines are harvested by hand, the grapes hand sorted, and roughly 65% of the fruit was destemmed. Gentle punch downs were employed throughout the fermentation to encourage a soft extraction of tannins and the wine was aged in 20% new French oak for 16 months. The 2016 Seven Springs Pinot Noir was bottled without fining or filtering.

TASTING NOTE

The aromatics of our 2016 Seven Springs Pinot Noir are bright and botanical, yet dignified. The wine is concentrated on the palate, with rich fruit buttressed by lively acidity and distinguished tannins.