

# SEVEN SPRINGS - ANDEN PINOT NOIR

Willamette Valley



**APELLATION:** Eola-Amity Hills AVA

**BLEND:** Pinot Noir (100%)

**WINEMAKER:** Sashi Moorman and Rajat Parr

**VINEYARD:** \_\_\_\_\_

Seven Springs is in the Eola-Amity Hills just north of Salem, the vineyard was planted with Pinot Noir, Chardonnay and Gamay in 1984 with direction from Bordeaux legend Dominique Lafon. It lies close to the Van Duzer corridor, an opening in the Oregon Coastal Range which allows cold Pacific air to flow into the valley, slowing down the ripening of these short-cycle varieties. The grapes for this Pinot Noir, Dijon clones, come from the mid-slope of the Seven Springs vineyard, up to 200 metres on rocky soils. This is the oldest corner of the vineyard, historically affected by phylloxera. Only the smallest and more delicate clusters from these old vines are harvested.

**VITICULTURE:** \_\_\_\_\_

From the start the vineyard has been dry farmed and grown following LIVE sustainability methods, and since 2007 it has also been managed following biodynamic practices.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested and sorted, and fermented on the stems. Fermentation with indigenous yeasts takes place in open-top concrete fermenters, with some gentle punching down. The wine is then aged for around 16 months in 100% new French oak, before bottling with no fining or filtration.



**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:** \_\_\_\_\_

A slightly smoky nose that leads into meaty, savoury notes on the palate. It has a core of dark berries and bramble fruit, with fine tannins. A delicate, timeless expression of Pinot.