



EVENING LAND VINEYARDS

2015 La Source Pinot Noir

VINTAGE:	2015
VARIETY:	PINOT NOIR
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	13.1%
PRODUCTION:	1,230 9L CASES
VITICULTURE:	BIODYNAMIC
VINIFICATION:	35% WHOLE CLUSTER FERMENTATION
VESSEL:	OPEN-TOP CONCRETE FERMENTERS
FERMENTATION:	INDIGENOUS FERMENTATION
ÉLEVAGE:	12 MONTHS IN 25% NEW FRENCH OAK

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VINEYARD

The 2015 La Source Pinot Noir comes from vines grown at the very top of Seven Springs. With the slope reaching 700 feet in elevation, our Dijon clones of Pinot Noir struggle 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 2015 La Source Pinot Noir was raised in 25% new French oak barrels and was bottled without fining or filtering.