



2007 Eddy Family Wines Elodian Oregon Pinot Noir

Harvest Information:

Clone : 35% Dijon 777 ; 65% Dijon 115
Appellation: Yamhill, Carlton District, Willamette Valley
Vintage: 2007
Harvest Date: September 28

Ranch Breakdown:

Growers: Ron & Linda Moore, Monk's Gate Vineyard

Winemaking Information:

Fermentation: RC212 yeast @ 82F
Malo-lactic: Vinaflora strain ML bacteria
Barrel age: 11 months
New oak: 23%
Primary Coopers: Francois Freres, Bel Air

Finished Wine:

Bottled: August, 2008
Alcohol: 13.7%
pH: 3.62
Bottle age before release: 1 month
Production: 580 cases

Winemaker's Notes: Ron and Linda, old friends of Tom's, had moved from Napa to Oregon to enjoy retirement as Pinot Noir growers. Years of backslapping and shenanigans earned Tom a small allocation of their grapes, some of the finest in Yamhill County. The 2007 harvest was a difficult one. With rain clouds looming ominously overhead, the grape pickers rushed to get the fruit off the vines. The grapes were picked just after dawn when the temperature was very cold, and the fruit was boxed and driven all the way to Napa Valley, where it was sorted, destemmed and cold soaked for 3 days. After fermenting slowly over one week's time, the new wine was barreled down in French oak for almost one year.

Tasting Notes: The 2007 Elodian Pinot Noir is an elegant and supple wine. This lively offering from Oregon blends classic flavors of strawberry and cherry with an understated earthiness reminiscent of Old World Burgundian-style Pinot. The use of new oak is restrained and adds just another layer of complexity that is both subtle and satisfying on the palate. This wine is effortless to enjoy and will pair great with a variety of foods so indulge yourself in this hand-crafted and distinct wine. Cheers!