



SOTER VINEYARDS | Origin Series

2018 Eola-Amity Hills Pinot Noir

THE WINE. *The Willamette Valley is Oregon's most recognized appellation for cool climate wines, and it is in the Northern part of this Valley where the finest vineyards are found.*

Wines of the Origin Series are a reflection of the unique climates, geographical features, and growing conditions that embody each distinctive region where we source our grapes. Preservation of place is essential to our winemaking philosophy, and in accordance with our environmental principles, all of the vineyards we work with are at a minimum certified sustainable.

The Eola-Amity Hills are influenced by maritime breezes funneled through the Van Duzer Corridor. This region has predominantly volcanic Nekia soils which yield dark blue fruits, bright acidity and firm structure.

AROMAS

*dried blueberry
marionberry
sweet mint*

PRIMARY FLAVORS

*fresh blueberry
Italian plum*

SECONDARY FLAVORS

*plum skin
Concord grape*

FINISH

grippy and lingering

REFLECTIONS

This wine has a core of bright blue fruits reflective of the cool and breezy Eola-Amity Hills. It's dense without being heavy, with firm tannins that are in perfect harmony with lip-smacking acidity and pure fruit flavors that not only showcase this region, but highlight the potential of our new Estate Vineyard.

VARIETAL 100% Pinot Noir

VINEYARD / APPELLATION 100% Eola-Amity Hills
43% Eola-Amity Hills, Soter Estate
57% Zena Crown

ALCOHOL 13.8%

PRODUCTION 336 cases

FERMENTATION and AGING

*traditional vinification in small, open-top fermenters
20% whole cluster
25 days extended maceration
10 months in barrel prior to bottling*

