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**SOTER VINEYARDS | Origin Series**

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*2021 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 Pinot Noirs with dark blue fruits, bright acidity and firm structure.*

**AROMAS**

*fresh blueberry  
concord grape  
passion berry*

**PRIMARY FLAVORS**

*dried blueberry  
blackberry  
elderberry*

**SECONDARY FLAVORS**

*chalk  
catmint*

**FINISH**

*grippy and chalky tannins*

**REFLECTIONS**

*This wine is always a crowd favorite and it's not hard to surmise why. The structure is seamless but serious with notable acid and tannin in a tense harmony. The character of darker fruits is commingled with a hard to describe stony quality that begs to be attributed to the obviously rocky volcanic soils.*

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<b>VARIETAL</b>	<i>100% Pinot Noir</i>	<b>FERMENTATION and AGING</b>
<b>APPELLATION</b>	<i>100% Eola-Amity Hills</i>	<i>traditional vinification in small, open-top fermenters 20% whole cluster 30% New French oak</i>
<b>VINEYARD/ CERTIFICATIONS</b>	<i>100% Zena Crown Vineyard Live, Salmon Safe</i>	<i>10 months in barrel prior to bottling</i>
<b>ALCOHOL</b>	<i>13.8%</i>	
<b>PRODUCTION</b>	<i>564 cases</i>	

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