



2012 ZENITH VINEYARD PINOT NOIR EOLA-AMITY HILLS

VINEYARDS

Zenith Vineyard is owned by Tim and Kari Ramey of Salem, Oregon and is managed by Pedro Martinez. It's located in the northern region of the Willamette Valley inside of the Eola-Amity Hills AVA near Salem, Oregon. Zenith Vineyard was originally owned by Pat O'Conner and was first known as O'Conner Vineyards. The Ramey's purchased the vineyard in 2002 and have replanted and added several blocks of varying clones of Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay, Auxerrois, and Tempranillo, and it now boasts 70 acres of vines on multiple trellis spacings. The vineyard is LIVE certified and the wines that come from this site typically have higher acidity with bright red fruits and classic aromas of bramble and rose petals.

VINTAGE

Moderate temperatures and ideal growing conditions throughout the season put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. After a challenging vintage like 2011, this abundant and extremely high quality vintage was a welcome change for everyone growing and making wine in the valley. The warm summer continued deep into the fall and allowed for extended hang times. Yields were up and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line.

WINEMAKING

The grapes for this wine were harvested in early October at 24 brix and were sorted, destemmed, transferred to fermenters and then cold soaked at 45 degrees for 7 days. Both fermenters were inoculated with several types of yeasts and were hand punched twice per day to dryness. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for a few days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off its skins and seeds after more than 23 days of skin contact. The wine was inoculated for ML and settled for a 5 days before racking to 33% new French oak barrels. After 10 months of aging the wine was gently racked to tank with inert gas just once right before bottling. Each barrel was carefully selected to best represent the terroir of Zenith Vineyard.

TASTING NOTES

Lovely aromatics of cherries, cloves, and bramble, integrate with toasty oak and rose petals. The soft entry evolves into flavors of cherry, plum, vanilla, with ample fine grained tannins that coast into a long finish. Try this wine with roasted pork loin and a pinot /Dijon mustard demi-glace.

TECHNICAL INFORMATION

ACCOLADES

92 Points – Wine Enthusiast
92 Points – The Pinotfile

APPELLATION

Eola-Amity Hills

VINEYARDS AND CLONES

Zenith – Wadenswil / Dijon 115

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

10 months in 33% new French oak
Damy

ALCOHOL

13.9%

PH

3.68

PRODUCTION

75 cases

BOTTLING DATE

September 2013

RELEASE DATE

May 2014

SUGGESTED RETAIL PRICE

\$45