



2012 Eola-Amity Hills Pinot Noir

- Vineyards:** Methven Family Vineyards, Eola-Amity Hills AVA
Calamity Hill Vineyards, Eola-Amity Hills AVA
- Clones:** Pommard
- Fermentation:** ½ destemmed, ½ whole-cluster. Wine was aged for 16 months in 30% new French Burgundy oak barrels, then cross-flow filtered before bottling and bottle aged for one year prior to release.
- Cases Made:** 120
- Tasting Notes:** Our first AVA designated Pinot comes from the Eola-Amity Hills, a premier Oregon wine growing region famous for producing complex wines. This Pinot noir emits distinctive aromas of fresh flowers, vanilla, and a slightly spicy character reminiscent of baking spices. The whole-cluster fermentation lends brilliant color and a rustic texture, complimented by flavors of black cherry, sandalwood, and after a few swirls in the glass, hints of anise. Vigorous in its youth, this intense wine will demonstrate elegance and finesse with age.

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