

ELIZABETH CHAMBERS



2016 TEMPERANCE HILL VINEYARD PINOT NOIR

Eola-Amity Hills AVA

VINTAGE

Bud break kicked off the vintage two to four weeks earlier than normal, and a short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set among most vineyards. The unusually warm spring gave way to moderate, even, growing conditions with few heat spikes during the summer months, causing smaller berry size, with a high concentration of flavors. Warm conditions continued through véraison, and harvest for early ripening varieties began in early September. The 2016 vintage saw practically immaculate fruit, and the finished wines are showing depth, intensity and concentration.

VINEYARD

Temperance Hill is a 100 acre vineyard located in the Eola-Amity Hills in the Northern Willamette Valley. Temperance Hill is a cool site with an elevation range of 660 to 860 feet, providing excellent growing conditions for Pinot Noir. Grapes are planted on many different slopes with various exposures in Nekia, Rittner and Jory soils. Temperance Hill's original vines date back to 1981, with many subsequent additions since. Wine & Spirits Magazine named Temperance Hill Vineyard as the 2014 Grower of the Year.

TASTING NOTES

The wine is deep scarlet in color with aromas of fresh marionberries, black cherries and currants. The mouthfeel is full bodied as notes of figs, plums and herbal earthiness unfold. On the palate, intergrated tannins, red fruits and sweet and savory characteristics provide great complexity with a mineral rich finish that is long and seamless.

WINEMAKER'S DATA

VARIETAL: 100% Pinot Noir

APPELLATION: Eola-Amity Hills AVA

HARVEST DATE: October 7, 2016

TERROIR: Nekia, Rittner and Volcanic Jory soil

AGING: 17 months | French oak

FARMING: Certified Salmon Safe & Organic

RELEASE DATE: Spring 2019

ALCOHOL: 14.5% Cases Produced: 195

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