



St. INNOCENT

PINOT NOIR

EOLA-AMITY HILLS AVA

TEMPERANCE HILL VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.

WILLAMETTE VALLEY, OREGON

2017 Pinot Noir

Temperance Hill Vineyard

Production: 1021 cases

Crop Level: 2.3 tons/acre

**Harvested: October 1st and
11th, 2017**

Bottled: March 2019

Alcohol: 13.5%

**Suggested Pairings: Salmon,
lamb chops and pork
tenderloin**

**Aging Recommendation:
Up to 12 years**

Vineyard Notes

Temperance Hill Vineyard is located in the Eola-Amity Hills AVA, ten miles NW of Salem, Oregon, and is organically farmed. This exposed, cool high altitude site ripens later than surrounding vineyards. Our Pinot noir grapes come from three blocks planted on thin weathered basalt. The East Block planted in 1984 is on a steep hill rising to 870'. The "R" (2004) and Pump House Blocks (1995) face south.

Production Notes

The de-stemmed grapes were fermented in 4-8 ton stainless steel and Burgundy oak fermenters with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 21% of which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

2017, after three very warm and early harvests, brought a welcome change with cooler temperatures during the summer and a normal harvest window. We began picking on September 15th for sparkling wine. After a week with temperatures in the 70's, we harvested Chardonnay between 9/22 and 9/29. All of the Pinot noir was picked in a two-week window beginning on 9/26 with continued pleasant temperatures and no rain. The wines have more aromatic and flavor nuances with balanced acidity and moderate alcohols.

Tasting Notes

The 2017 Temperance Hill has a beautifully perfumed nose of baking spices with ginger, cinnamon and allspice, dark dried roses and blackberries. Very fresh red berries and cherries with vibrant acidity and hints of allspice fill your mouth. The freshness continues into the finish with spices and dried fruits that linger softly on the palate.