

60
Souls

VIN: 2017

PINOT NOIR

WILLAMETTE VALLEY

OREGON



2017 Growing Conditions: The wet, cool spring delayed flowering for our Pinot Noir vines until late June, setting the stage for a later harvest. Hot, dry conditions prevailed throughout the summer and August 2017 was the warmest August on record across the state. Addressing the higher fruit set in August proved wise and thinning ensured optimal fruit quality and flavors. Late September and into October provided some great hang time with cool temperatures.

This was one of the latest harvests on record. Regardless, the fruit came in without flaw. The fermenters hummed along at a classic pace finishing off with what was to be a challenging but ultimately exceptional vintage.

A defining feature of 60 Souls 2017 is the freshness of the fruit and the overall complexity of the wine. Aromas and flavors of cherries, raspberry and plum lead to a long, soft finish.

3.45 ph | 5.9 TA | 0.02 RS | 14.5% alc.

HARVEST INFORMATION

Redford Vineyard - Harvest Dates: 9/28-29/17 - 22.5 Brix

- Harvest Dates: 10/5/17 - 22.1 Brix

Keeler Vineyard - Harvest Dates: 10/5/17 - 22.0 Brix

VINEYARD ALLOCATION

Redford Vineyard - 67% | Eola Amity Hills AVA

Keeler Vineyard - 33% | Eola Amity Hills AVA

