



Stangeland Vineyards & Winery

2016 Eola Cuvée

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| Vineyards: | Golden Hillside, Valfontis, Millers, Bethany Heights, Greenwood |
| Appellation: | Eola-Amity |
| Trellis: | Guyot |
| Canopy Management: | Shoot thinning and positioning, leaf removal |
| Soil Type: | Jory, Laurelwood, Willakenzie, Nekia |
| Clonal Selection: | Dijon 115, Dijon 828, Dijon 114, Pommard 5, Wädenswil |
| Fermentation: | 10 separate small open-top |
| Oak: | 100% Barrel-aged; 30% new Centre of France |
| R.S.: | Dry |
| Alcohol: | 13.6% |
| Bottled: | September 18 th , 2017 |
| Cases: | 885 |

Tasting notes: Nose possess a bouquet of earthy hibiscus flower, dark cherry, and brambleberry. An acid-driven midpalate is alive with raspberry and blueberry tones, leading to a savory finish with hints of dark chocolate. Will pair well with smoked pork tenderloin, braised lamb and mushroom risotto.

We farm our winegrapes conventionally, adhering to the guidelines of the LIVE program although we are not certified by them.

We grow a cover crop of annual and perinneeal grasses.

Usually we destem the Pinot but sometimes using 10 whole cluster. All batches get a 3-day cold soak prior to starting fermentation.

French oak is used of various ages approximately 30% new in 228-liter barrels for 11 months.

Our larger bottlings get a coarse filter prior to bottling. Smaller batches may be bottled unfiltered. We do not use fining agents.

We aim at 30-35 ppm free SO₂ at bottling.