

Les Brebis

Eola-Amity Hills Pinot Noir

Total average annual production: 150-200 cases

Variety: 100% Pinot Noir, Clones 777, 115 and Pommard



1. Sites: We source grapes from three vineyards within the Eola-Amity Hills AVA for this wine: En Gedi Vineyard, Zenith Vineyard and Legacy Vineyard.
2. Farming: All three of these vineyards are farmed sustainably. They are all farmed without irrigation.
3. Vines/ Yield: Vine spacing varies. Yields vary, with an average of between 2.5 and 3 tons/acre.
4. Harvest: The grapes are hand-harvested and destemmed into small, 1.5 ton fermenters. They are carefully sorted on a sorting table before being destemmed. We do not crush the grapes, so our fermenters are filled with whole berries.

Vinification & Bottling:

5. We do not use commercial yeast: Our fermentations are all spontaneous, or “native.” We feel this gives the wines more complexity. It also means that the fermentations will be longer and slower, which we feel gives us better extraction. Generally our fermentations take three weeks. During fermentation we do only punch downs - never pump-overs or pigeage. We do not add enzymes, DAP or yeast “nutrients” to our wines.
6. Elevage/aging: our Eola-Amity Hills Pinot spends between 12 and 13 months in small, French oak barrels. The percent of new oak varies with the vintage, with the average being around 20 percent. Once malo-lactic fermentation is complete - usually in late winter - we add a small amount of sulfur to the barrels. This is the first time anything has been added to the wine. The wine is racked in early spring.
7. Bottling: At bottling the sulfur is adjusted to about 25 parts per million. We do not add fining agents to the wine. Our Eola-Amity Hills Pinot noir is bottled unfiltered. After bottling it spends at least two years in bottle before being released.

Specs for the 2019 Eola-Amity Hills Pinot Noir

Cases produced: 181

Alcohol: 13.8%

pH: 3.68

TA: 5.1