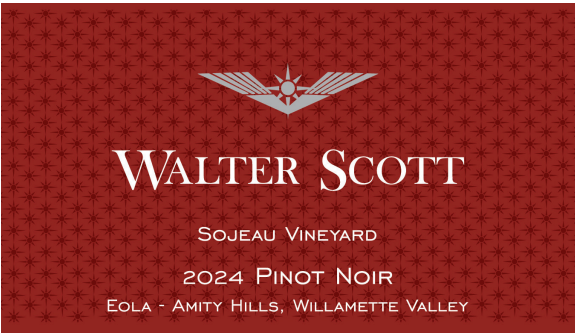




PRODUCTION	325 cases
SOIL	Volcanic / Nekia, Ritner & Witzel
ELEVATION	500-650 feet
VINE AGE	Planted 2008
FARMING	Organic
INGREDIENTS	100% Pinot noir grapes, SO ₂
WHOLE CLUSTER	30%
YEAST	Ambient
FRENCH OAK	Aged in 228L barrels for 15 months. 40% new oak
MALOLACTIC	100% Complete
FINISHING	Unfined / Unfiltered

VINEYARD NOTES

Dennis and Thelma Peseau are pioneers of Willamette Valley viticulture, having co-founded the Eola Springs Vineyard with partners in 1978, long before the Eola-Amity Hills AVA was designated. Hearing of a beautiful piece of land on the same ridge, they set their sights on the top of the hill, where they established their legacy site, Sojeau Vineyard. Decades of farming experience on this special hillside allowed Denny to make deliberate, informed choices when planting Sojeau, based on his deep understanding of what was necessary for the vines to thrive in this dramatic landscape.

Sojeau Vineyard commands a breathtaking stance, directly south-west facing into the heart of the Van Duzer Corridor. This unique aspect makes Sojeau one of our coolest sites, where the intense coastal winds enhance the acidity and aromatics of the wine. The 15-acre planting of Pinot Noir at Sojeau is divided into three blocks with three distinct series of volcanic soils. From these, we source 20 rows in a cross-section of Pommard, Dijon 115, and Wadenswil clones. Harvested together and co-fermented, this process allows us to showcase the full potential of Sojeau's terroir through both its clonal and soil diversity.

