

Violin

Eola-Amity



The Wines

- *Chardonnay, Willamette Valley:* Barrel-fermented Chardonnay blended from roughly equal lots of Sojeau Vineyard in the Eola-Amity hills and Bracken Vineyard in Eola-Amity Hills. The former brings richness and power against the brisker and more slender frame of the uphill blocks at Bracken. Fermented and aged in stainless steel. 250 cases.
- *Pinot Noir, Willamette Valley:* This is Violin's largest production, reaching as much as 900 cases. Well over three-quarters of the wine comes from acclaimed sites scattered about the Eola-Amity hills, with a dollop from First Man Vineyard in the North Valley (in some years, the portion of the blend from outside Eola-Amity Hills is under the 5% cap, meaning that Will could label this as Eola-Amity rather than Willamette Valley). Typically, the *élevage* goes for about 14 months in barrel on the lees, then close to two months in steel. ~775 cases.
- *Pinot Noir, Polk County:* The Eola-Amity AVA can be rendered essentially as a rectangular zone running north-south. The northern third is in Yamhill County; the southern two-thirds fall into Polk County (the legal border runs on a straight horizontal). Will's Polk County bottling is Pinot Noir sourced from various sites in the southern part of the Eola-Amity AVA. Production can reach as much as 400 cases.
- *Pinot Noir, Sojeau Vineyard:* From two acres of vines planted in 2007 using three clones—Dijon 115, Wadensville and Pommard—in the high western heights of Eola-Amity. Will ferments the three clones together, filling as many as 17 barrels, about six of which go into this single-vineyard bottling. After more than 14 months in barrel, the wine rests another six weeks before bottling. Production can reach 150 cases.