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. After one year in barrel, the wine was racked with its lees to steel to rest until bottling in January. 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-Amith 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.