



# Stangeland Vineyards & Winery

## Eola Cuvée Pinot Noir

|                    |   |
|--------------------|---|
| Vineyards:         | Golden Hillside, Spring, Millers, Bethany Heights |
| 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, Wädenswil, Dijon 777        |
| Fermentation:      | 10 separate small open-top                        |
| Temperature:       | 70(F) low, 90(F) high                             |
| Yeast:             | W15, RC 212, VR5, Native                          |
| Oak:               | 100% Barrel-aged; 40% new Centre of France        |
| R.S.:              | Dry   |
| Alcohol:           | 14.1%   |

### Tasting notes:

All lots were fermented separately, and aged 11 months in French Oak, as 100% of Stangeland Pinots are barrel aged. This has a brambly array of leaves and fresh herbs with vibrant, red and blue-fruit aromas. The palate has supple, smooth, pastry-like tannins and carries good weight into the red-cherry-soaked finish. Drink now through 2029.



8500 Hopewell Road NW • Salem, Oregon 97304  
503.581.0355 • 503.540.3412 Fax  
stangelandwinery@onlinenw.com