



## **2006 Eddy Family Wines Elodian Oregon Pinot Noir**

### **Harvest Information:**

Clone : 36% Dijon 777 ; 48% Dijon 115 ; 16% Pommard  
Appellation: Yamhill District, Willamette Valley  
Vintage: 2006  
Harvest Date: September 28

### **Ranch Breakdown:**

Growers: Ron & Linda Moore, Monk's Gate Vineyard

### **Winemaking Information:**

Fermentation: RC212 yeast @ 82F  
Malo-lactic: Vinaflora strain ML bacteria  
Barrel age: 14 months  
New oak: 16%  
One/Two Year Oak: 24%  
Primary Cooper: Francois Freres

### **Finished Wine:**

Bottled: January, 2008  
Alcohol: 14.5%  
pH: 3.70  
Bottle age before release: 1month  
Production: 300 cases

**Winemaker's Notes:** Ron and Linda, old friends of Tom's, had moved from Napa to Oregon to enjoy retirement as Pinot Noir growers. Years of backslapping and shenanigans earned Tom a small allocation of their grapes, some of the finest in Yamhill County. The grapes were picked just after dawn when the temperature was very cold, and the fruit was boxed and driven all the way to Napa Valley, where it was sorted, destemmed and cold soaked for 3 days. After fermenting slowly over one week's time, the new wine was barreled down in French oak for one year.

**Tasting Notes:** The 2006 Elodian Pinot noir is a smooth and easy wine to drink with wonderful balance and superb mouthfeel. Bright cherry and strawberry permeate this flavorful wine with just a subtle hint of French oak to give it a creamy vanilla finish. The finish is long with layers of subdued spiciness that accentuate the rich red fruit that pleasantly lingers on the palate. The bright fruit that dominates the flavor makes this wine a fresh and vivid choice for any occasion.