

# KATE ARNOLD



## AVA

Eola-Amity Hills

## VARIETAL CONTENT

100% Pinot Noir

## OAK REGIMEN

100% French oak; 1 to 7 years old

## VINEYARD

Daffodil Hill

## ABV

14.4%

## FOOD PAIRING

Rack of lamb with Herbs de Provence, salmon with grilled tomatoes, classic grilled paella.

## CASES PRODUCED

176

## CONTACT

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## TASTE PROFILE

- COLOR** / Dark ruby.
- AROMAS** / Cherry, forest floor, hint of darker fruit (blackberry and marionberry), cigar box, and purple floral notes.
- FLAVORS** / Concentrated berries, ripe cherry, cinnamon, graphite, tobacco, and herbal qualities.
- STRUCTURE** / Bright acidity in the beginning, balanced mid-palate weight, bright and tart finish.

## VINEYARD SOURCES

*Daffodil Hill Vineyard – 100%*

- SOIL** / Volcanic Jory      **ELEVATION** / 350ft - 550ft
- PERSPECTIVE** / West facing, very warm site
- CLONES** / Dijon 667 and Dijon 114 on 101-14 rootstock

Daffodil Hill is an incredibly beautiful site. At an elevation of 550 feet, you will feel enveloped in gorgeous pastoral peace with a view of a spectacular coastal range to the west. Atop this picturesque mountain is the Dijon 114 block. The Dijon 667 clone, which offers the wine its luscious, juicy mid-palate with an abundance of purple floral and ripe black cherry flavors, is planted over four acres across the block. We often see these flavors in other Enola Hills, but nowhere else do we see the same richness and weight as the fruit in Daffodil Hill. The acidity of the wine is perfectly balanced, a stunning product of the uniqueness of this vineyard..

## 2017 VINTAGE REPORT

This year, the wet, cool spring delayed bloom in the vineyards until late June, setting the stage for a welcomed later harvest than the previous few. The spring weather quickly evolved into a hot, dry summer with conditions prompting a great deal of thinning. At times, it seemed as if half the crop was on the ground.

We like to make sure that each vineyard has a chance to fully ripen before harvesting so that all the flavors are as rich and complex as possible. Usually, this means that harvest times will be slightly spread out between vineyards, but this year, all the fruit started to come in all at once. We appreciated some relief with cooler, dryer weather during harvest which allowed us more time. It also helped to keep the acidity high and pH levels low, lending great structure to the wines.