

# KATE ARNOLD

DAFFODIL HILL EOLA-AMITY HILLS PINOT NOIR 2019



**AVA**  
100% Eola-Amity Hills

**VARIETAL CONTENT**  
100% Pinot Noir

**OAK REGIMEN**  
French, neutral oak barrels  
3-7 years old

**CASES PRODUCED**  
50

**ABV**  
14%

**pH**  
3.73

**TA**  
5.4

**RESIDUAL SUGAR**  
Fermented dry

**FOOD PAIRING**  
Lamb chops, beet and goat cheese  
salad, and veggie risotto

## TASTE PROFILE

**COLOR** / Dark ruby, clear  
**AROMAS** / Rose petals, violet, black cherry, pomegranate, sweet tobacco, cedar (think cigar box)  
**FLAVORS** / Leather, cherry, brambleberry, thyme, fresh cardamom, strawberry jam, and cedar  
**STRUCTURE** / Luscious palate, balanced acidity

## VINEYARD SOURCE

### *Daffodil Hill - 100%*

Daffodil Hill is an incredibly beautiful site in the Eola-Amity Hills AVA. 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 Eola 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.

## 2019 VINTAGE REPORT

The year 2019 started with a mild winter, but it soon transitioned cold and wet as the season progressed, with persistent rainfall continuing into the spring months. Despite the wet weather, temperatures remained relatively warm during the growing season with the exception of some frost in April.

June and July experienced exceptionally high levels of precipitation, approaching record levels for this area. Unfortunately, this brought about disease pressure in the form of powdery mildew in the valley, posing challenges for winemakers.

As the year progressed, September witnessed significant rains, followed by a drop in temperatures in October. These conditions made it quite difficult for winemakers to make crucial decisions during the harvest.

Despite the cooler vintage and slightly higher nighttime temperatures, there was a silver lining - the vineyards experienced relatively low stress, thanks to the rain received in June and July. As a result, the vineyards yielded high-quality fruit, leading to a spectacular harvest season and flavorful grapes that will be remembered fondly by many winemakers.