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2024 Enchantment Pinot Noir

Eola-Amity Hills, Willamette Valley

“This captivating Pinot Noir from the esteemed Eola-Amity Hills unveils a tapestry of dark and alluring fruit. Aromas of black cherry and ripe plum intertwine with savory hints of black olive and a whisper of smoky earth, characteristic of the region’s volcanic soils and cool winds.”

Jen and some of her close girlfriends went on the grueling but beautiful Enchantments hike in eastern Washington. The Enchantments are a breathtaking alpine paradise sculpted by glaciers, featuring smooth granite, wind-sculpted larches, and vibrant blue lakes connected by cascading creeks, often with mountain goats wandering nearby. Experiencing this otherworldly landscape requires significant effort, with the shortest hike being a challenging seven-mile trek gaining over 4,400 feet, and options including overnight backpacking with permits or a grueling single-day thru-hike between trailheads, the latter typically starting at Stuart Lake to minimize overall elevation gain despite the steep ascent up Aasgard Pass. This photo is from that trip.

Vineyard

The 2024 Eola-Amity Hills Pinot Noir is a rich and versatile wine from a handful of this subregion’s top vineyards, including Witness Tree, Sojeau, X Novo, and Temperance Hill.

Winemaking

Harvested at peak ripeness, the grapes were carefully destemmed and underwent a gentle cold soak to extract vibrant color and aromas. Fermentation occurred in small, temperature-controlled tanks, allowing for the full expression of the fruit character. The wine was then aged in 40% new French oak barrels, where it matured for 15 months, developing additional complexity and texture.

Tasting Note

This captivating Pinot Noir from the esteemed Eola-Amity Hills unveils a tapestry of dark and alluring fruit. Aromas of black cherry and ripe plum intertwine with savory hints of black olive and a whisper of smoky earth, characteristic of the region’s volcanic soils and cool winds. On the palate, the wine displays a compelling structure with firm, yet elegant tannins providing a beautiful framework for layers of dark berry fruit and subtle spice notes of black pepper and clove. A vibrant acidity, a hallmark of Eola-Amity Hills, provides lift and energy, leading to a long, mineral-laced finish that echoes with the terroir’s distinctive basaltic influence.

Decanter
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POINTS

