

2018  
*Domaine Divio*

**PINOT NOIR**  
EOLA-AMITY HILLS

**THE AVA**

The Eola-Amity Hills AVA lies in the heart of the Van Duzer Corridor where cool ocean winds gust through the valley. The constant onslaught of cold air forces the vines to expend concentrated efforts on producing their fruit; resulting in wines with enhanced aromatics, mouth-watering acidity and a lush finish.

**THE WINE**

Classic Eola-Amity Hills color of dark red. The nose abounds with fresh cut cedar, brambled toasted sweet spice, brown tobacco, and notes of purple lilacs. The mouthfeel is rich and dark, with vibrant acidity supported by flavors of ripe plum and blackberry pie. The body has an amazing weight balanced by a lingering finish of fleshy, crunchy cherries with dark, sweet and spicy tannins.

**THE WINERY**

At Domaine Divio, Bruno Corneaux applies his traditional Burgundian crafting skills to Pinot Noir and Chardonnay. Achieved through minimal intervention and sustainability in respect of the land, the wines emphasize the elegance and complexity of our Willamette Valley grapes.

**ACCOLADES**

93 points - Wine Enthusiast

**AVA**  
Eola-Amity Hills AVA

**HARVEST DATE**  
10/02/2018

**BRIX AT HARVEST**  
23.7°

**ALCOHOL**  
13.9%

**pH**  
3.78

**RESIDUAL SUGAR**  
0 g/L

**OAK REGIME**  
33% New | 14 Months

**PRODUCTION**  
140 Cases

**RELEASE DATE**  
May 2020

**WINEMAKER**  
Bruno Corneaux

