



AROMATIC: ○○○○○○  
 BODY: ○○○○○○  
 TANNIN: ○○○○○○  
 ACIDITY: ○○○○○○  
 FRUITY: ○○○○○○  
 FLORAL: ○○○○○○  
 SAVORY: ○○○○○○  
 SPICY: ○○○○○○  
 EARTHY: ○○○○○○  
 HERBAECOUS: ○○○○○○

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### CLONAL DIVERSITY 101

With over 1,000 clones of Pinot Noir, variants adapt and thrive in different climates and impart distinct aroma and flavor characteristics and levels of tannins and body on the wine's style.

This Clonal series of micro-lot wines allows the examination of how isolated Pinot Noir clones from our Eileen Vineyard result in different wine expressions.

## CLONAL SERIES TASTING

HOW DOES EACH CLONE MANIFEST DIFFERENTLY?



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### WINEMAKING DATA

VINEYARD: Eileen Vineyard (estate)  
 HARVESTED: hand-picked & hand-sorted from 10/03-10/16, 2022  
 FERMENTATION: 49-65% Whole Cluster Fermentation; Native Yeasts  
 AGING: 14-15 months in 25% new French oak  
 WINEMAKING: 1-3 punch downs daily with occasional pump over; unfinned & unfiltered; 13.5% abv  
 PRODUCTION: 100 cases of each bottling  
 BOTTLED: 01/10/2024