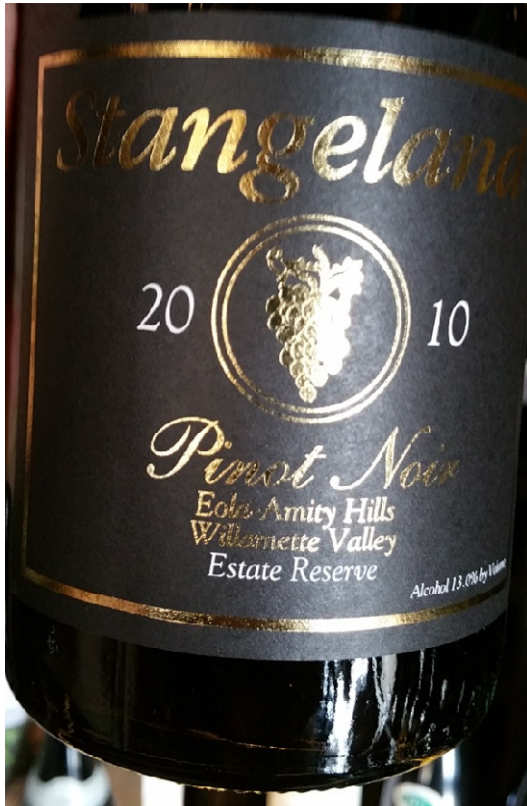


Stangeland 2010 Pinot Noir, Eola Amity Hills



80% of the fruit comes from Eola-Amity Hills. It is from the 2010 vintage (vintage motto: excellent quality, miniscule yields) and is a fine introduction to the profile of the EAH. Aromas marry pure red raspberry and redcurrant fruit with clean earthy notes of pine and sage. It has a very high-toned floral character that I usually associate with the Wadenswil clone of Pinot Noir (although I don't know the clonal breakdown here) and some nice cut-rock nuance unusual for this price point. The finished alcohol clocks in at just 13.1%, so this brings plenty of vibrancy and an easy-drinking character.

Planted by the Miller family in 1978, the vineyard is located on a unique southern exposure in the Eola-Amity Hills AVA at a 350 foot elevation northwest of Salem. This hilltop location, rich soil, and cool climate viticultural region of Oregon combine to create an ideal growing environment.

Pinot Noir, Chardonnay, Pinot Gris Originally planted to Pinot Noir (Wadenswil clone) and Chardonnay, additional plantings of Pinot Gris were added in 1986. These three varietals are the foundation of our estate bottled wines. In addition, several other vineyards produce grapes for our vineyard designated wine series, all to the same high standards as Stangeland Estate wines.

Stangeland Vineyards and Winery tasting room is located Northwest of Salem, just minutes from the Oregon State Capital off of Highway 221. We are on the sunrise side of the Eola Hills, in the heart of the lush Willamette Valley.

-Light, bright red. Intense red berry and floral aromas are complemented by notes of mace and star anise. Smooth and open-knit, showing a subtle rose pastille quality to its sweet strawberry and raspberry flavors. Closes with good energy and punch. There's nothing to get in the way of enjoying this fruit-driven wine right now. -89 Points | Stephen Tanzer's IWC - July/August 2012