

## Matzinger Davies Eola-Amity Hills Pinot Noir 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2017

**GRAPE** Pinot Noir

**GEOGRAPHY** Not Europe

**COUNTRY** USA

**LARGER REGION** Oregon

**SMALLER REGION** Willamette Valley

**SUB REGION** Eola-Amity Hills

### Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018.

Talk about a power couple! Michael Davies is currently Executive Winemaker for both Rex Hill and A to Z Wineworks, while Anna (Matzinger) consults in winemaking after a long and successful tenure with Archery Summit in the Dundee Hills. Their Eola-Amity Hills Pinot Noir comes from two small family farms, each less than two acres and both at nearly 700 feet in elevation. The wine resonates with aromas of red and blueberries, brown baking spices, honeycomb, blood orange, and expressive florals.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Med+

**TANNIN** Med+

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry  
*Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Blackberry • Black Cherry • Black Plum *Condition: Fresh, Ripe*

**CITRUS FRUIT** Orange • Tangerine *Condition: Fresh, Raisinated / Dried Part: Flesh, Peel / Zest*

**FLORAL** Lavender • Geranium • Hibiscus • Rose *Condition: Fresh, Dried*

**GREEN VEGETABLE** Dark Leafy Greens • Olive (Green)

**OTHER VEGETABLE** Peppers (Red/Yellow) • Fennel / Anise • Tomato Leaf • Beet / Beet Root • Rhubarb

**HERBAL** Tea Leaf / Bergamot • Rosemary • Tobacco Leaf • Chicory • Laurel / Bay Leaf

**OTHER SPICES** Sassafras • Licorice (Red) • Chinese Five Spice • Green Peppercorn

**ORGANIC EARTH** Forest Floor • Turned Dirt / Potting Soil

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Hazelnut • Pistachio • Walnut • Pecan / Brittle

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster