

In 2013 I moved to Oregon's Willamette Valley after working and studying in the Pfalz region of Germany. The cool climate, long growing season, and myriad of soil types are perfectly suitable to the grape varieties and styles of the wines that we love. Our goal is to find neglected vineyards and to restore and reinvigorate them by increasing the organic matter and biodiversity in the vineyard, planting permaculture cover-crop and using Biodynamic compost teas to heal the soil and encourage microbial and beneficial insect life. We use no herbicides or insecticides in the vineyard and no commercial yeasts, chemical nutrients, or fining agents in the cellar, relying instead on intensive hand-labor in the vineyard and traditional cellar techniques in our quest for complexity and longevity. We produce small amounts of Riesling, Pinot Noir, Pinot Blanc, Pinot Gris, Gewürztraminer, and Rosé.

WEINBAU





Pinot Noir 2019

EOLA - AMITY HILLS

2019 Paetra Pinot Noir Eola-Amity Hills

Made from one block of wine straddling the delicious fruit-driven Burgundian clone 777, the spicy, herbal Swiss Clone Wadenswil with some late-ripening, structured 828 interplanted. Delicate leaf-pulling and a very sandy soil greatly influence the wine in the direction of elegance, aroma, and soft, supple tannins. The wine is destemmed, fermented gently in open-top fermenters with wild yeast, gently punched down by hand and after completion, pressed gently and aged in neutral French oak barrels until

bottling. The fruit is bright and red: raspberry and cherry followed by bay leaf and sweet tea. The finish is long and spicy.

Alc. 12.8%

TA: 5.9 g/L

pH 3.62

RS: 0 g/L

178 cases produced

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