



2014 Oeil de Perdrix

Zenith Vineyard

Release Date: May 1, 2015

Retail Price: \$20.00

Production: 428 cases

Crop Level: 4.2 tons/acre

**Harvested: September 16,
2014**

Bottled: January 2015

Alcohol: 11 %

**Suggested Pairings:
Fish, pork tenderloin, cold
meats, and picnic foods**

**Aging Recommendations:
Enjoy in its youth**

Available Bottlings:

- 750 mL



**LIVE
CERTIFIED
SUSTAINABLE**

Vineyard Notes

Zenith is our estate vineyard. It is centrally located in the Eola-Amity Hills AVA 8 miles NW of Salem, Oregon. The Pinot noir grapes for the Oeil de Perdrix came from two gently sloping parcels of old sedimentary soil in the lower elevations of the vineyard.

Production Notes

The grapes were pressed whole cluster and the barely colored juice was fermented at 60 degrees. The fermentation was stopped just short of dryness and not allowed to go through ML fermentation.

Oeil de Perdrix translates to “Eye of the Partridge” and is an old name for a very pale rosé wine made from Pinot noir.

Vintage Notes

2014 was a picture perfect vintage with lovely, ripe, clean fruit... and lots of it.

Tasting Notes

The 2014 Oeil de Perdrix is a classic pale salmon color long associated with its moniker. It has aromas strawberry, plum, and lavender with sweet citrus hints. Vibrant fresh red and yellow fruits roll over your palate with the fruit-enhancing sweetness fading to vibrant acidity into the finish. The juicy fruit character softens in the finish that is dry. This is the perfect wine to pair with your summertime picnic in the park.