



# 2016 Oeil de Perdrix

## Zenith Vineyard

**Release Date: May 22, 2017**

**Production: 335 cases**

**Crop Level: 3.5 tons/acre**

**Harvested: September 9, 2016**

**Bottled: June 2016**

**Alcohol: 11%**

**Suggested Pairings: fish, pork tenderloin, or picnic foods**

**Aging Recommendation: Enjoy in its youth**

**Available Bottlings:**

- 750mL



**LIVE  
CERTIFIED  
SUSTAINABLE**

**Oeil de Perdrix** translates to “Eye of the Partridge” as it is an old name for a very pale rose´ wine made from Pinot noir.

### **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 malolactic fermentation.

### **Vintage Notes**

The 2016 seasons was the third in a string of warm summers and early harvests. It produced the smallest crop of the three. The harvest began with a bit of heat and dehydration in the fruit. The immediately resolved with cooler temperatures and rest of the harvest produced well-balanced fruit with lovely flavors and ripe tannins. We finished picking at the end of September, producing a total of 10,200 cases.

### **Tasting Notes**

Very pale with just a hint of pink and also very aromatic with rose water, orange blossom, fresh plum and hints of allspice. Vibrantly fresh and fruit at the entry, the richness and depth of fruit becomes quickly apparent. The mouth reveals complex berry and plum flavors with sweet spice notes, white pepper, cardamom, and ginger. The finish is dry with the spice and fruit notes lingering with surprising depth into the finish.