



GOODFELLOW

FAMILY CELLARS

2018 TEMPERANCE HILL PINOT NOIR

AVA: EOLA-AMITY HILLS

PRODUCTION: 100 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.0%

ELEVAGE: 18 MONTHS, NEW & NEUTRAL
FRENCH OAK PUNCHEON

VINEYARD: TEMPERANCE HILL

SOILS: VOLCANIC

DRY FARMED, CERTIFIED
ORGANIC

PLANTED: 1993



Temperance Hill Vineyard sits in the center of the Eola-Amity Hills AVA. First planted in in 1981, Temperance Hill has been farmed organically for two decades, and is one of the iconic vineyards of Oregon. The vineyard bridges across from the Eastern to the Western slopes of the Eola-Amity Hills AVA, feeling the effects of the wind from all sides. Soils are predominantly volcanic, with a variety of aspects and slopes that center around two peaks, reaching to 860ft in elevation. The block that produced this wine runs down a steep East facing slope from the second peak, and was planted in 1993.

The 2018 vintage is the third in a trio of great Willamette Valley vintages. The wines are defined by a layered, complex nature, with ripe fruit flavors, great acidity, modest alcohols, and a precise expression of terroir. The 2018 Temperance Hill bottling is red fruited and mineral, with an expressive and elegant nose. Cedar, cinnamon and perfume, raspberry leaf, savory, thyme, strawberries, dried rose petals and potpourri. Violets, red cherry, gardenias, bright and clean with mid-weight fruit, nerve and pull and an amaro-esque, mineral finish. Fine, but firm tannins, this is tightly wound right now but opens beautifully with air.

Goodfellow Family Cellars is winemaker owned and operated, and located in Oregon's beautiful Willamette Valley. Founded in 2002, and producing approximately 4000 cases annually, we focus on old vines planted in unique and beautiful sites, conscientious farming, and techniques of tradition in the cellar. We are members of the Deep Roots Coalition, a group of craft oriented wineries committed to sustainable farming and sourcing grapes solely from non-irrigated vines.