



I believe wine is unique in its capacity to be a conduit between our best nature and the natural world. For that to happen, I believe that the focus *always* has to be on the translation of all the pathways of energy and the communications therein; not on the person and the process. The ethos of Hope Well is that our actions must always consider first our responsibility to the land and all the life that it does and could support. That relationship with place is sacrosanct. And rather than view that philosophy as a scale, where one wins at the expense of another, the point of Hope Well is this: that putting soil communities, watershed health, and biodiversity at the fore of our farming we empirically elevate every last nourishing bite, drink, view and conversation that is born here.

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The label image is *Usnea filipendula*, a lovely lichen that lazily decorates much of the perennial vegetation at Hope Well

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Hope Well 2016 Pinot Noir Eola-Amity Hills

100% Pinot Noir from a mélange of clones
From soils of both volcanic
and ancient marine parentage
East / Southeast aspect
100% organically farmed

20% whole cluster

Not inoculated

Alcohol: 13%, pH 3.6, TA 5.5 g/L

25% new French oak

100 cases produced

*Harvested by impossibly talented, happy hands to
the sound of joy and laughter on the happiest day of
the year, September 8, 2016.*

2016 started with a very warm spring and early bloom in late May, which allowed for a very long period of development, and we harvested at nearly 110 days after bloom. The fruit was selected from parts of the vineyard where certain experiments with canopy and floor were successful in providing that extended period of development at low potential alcohol, which is always a primary goal for the viticulture here at Hope Well. The must was given one homogenizing pumpover at the crusher, a few, strategic, peak-temperature pumpovers and two pigeage treatments when nearly dry. Throughout, the aromas were captivatingly representative of the high notes of the vintage.

The wine was pressed when dry, and allowed to start malolactic fermentation without intervention, and bottled after 12 months.

No additives or commercial yeasts or bacteria were used. In spite of the warmth of the vintage, the tension and length of the 2016 suggest a long life.

Human. Nature. Hope Well