

## Violin Wine Since 2013

Will Hamilton has been helping craft fine wine in the Willamette Valley since the 2005 vintage when he moved from the DC area to explore his intrigue for Oregon and the production side of wine. It was initially through restaurant work in high school and college that the interest for wine culture emerged. After his first post college year as a wine importer's sales person and then a cycling messenger in our Nation's Capital, he found himself in the cellar at Erath Winery in Dundee for his first harvest.

During spells with Laurent Montalieu's NW Wine Company ('06-'11), Evening Land Vineyards ('11 and '12), and Ken Pahlow and Erica Landon's Walter Scott Wines ('13-'17), Will had the opportunity to vinify fruit from more than 25 vineyards in the Eola-Amity Hills, and more than 100 total in the Willamette Valley, Umpqua Valley, Southern Oregon, and Eastern Washington. Between 2011 and 2018, Will served roles in the service side of the industry, offering expertise in a variety of technical sales for enological and winery purposes, while carving enough time out to personally produce the Violin range, which was begun in the 2013 vintage, working out of the Walter Scott Winery on the West side of Justice Vineyard in the Eola-Amity Hills.

Achieving balance, distinction and elegance remains the overall goal with both Pinot noir and Chardonnay. Our vineyard partners share our dedication to sustainable wine-growing, and we are fortunate to exclusively dry farm our sites. The scale of our vineyards, delicacy of our varieties, and fickle nature of our climate force us to use human labor for all pruning and most foliar management, and we practice mechanical techniques for in-row cultivation. Building a healthy farm is at the core of what our partnerships hope to achieve, as we believe it will produce the healthiest and most expressive grapes, fermentations and resulting wines.

The retention of natural acidity in grapes is the key factor in determining ripeness and the correct moment to begin the winemaking process. Style is most prominently influenced by this decision: the decision of what constitutes "ripe". We have grown to prefer the *almost* perfectly ripe pick, and rely on the tension this edginess brings to balance our beautiful and opulent array of Willamette Valley fruit and savory characters. We also celebrate the variation and reflection of the growing season within the wines we produce.

Pinot noir fermentations are instigated through an increase in temperature, with no additions of commercial yeasts. All Pinots undergo 15-25 day skin contact, with certain lots including 15-20% as whole clusters. The wines age on lees for 14-15 months before spending 4-6 weeks in stainless tanks to homogenize and "come together". Barrels are 100% French, with the majority of the wines in lightly used "twice-filled" barrels, augmented by small percentages (10-15%) of both new and once-filled versions. The integration of oak and wine feels best around 12-15 months, and "over-vintaging" the wines has helped in broadening and integrating textures, extending length, and supporting the wine aromas and textures to best allow site and regional expression to shine.

Chardonnay sees whole cluster pressing, followed by brief settling and barreling as juice with the addition of virtually all available lees. Fermentations occur in barrel, followed by full malolactic conversion and aging on sediment. The wines are racked to tank in September and come together for a further four months before bottling with the Pinot noirs in late January.