

2022 Dazzles of Light, Oregon White Wine

Our joyful and springlike Dazzles of Light white blend is back with a slightly different varietal composition. This year is 63% Chardonnay, 25% Sauvignon blanc and 12% Melon de Bourgogne. The Sauvignon blanc amplifies the more tropical side of Chardonnay with highlights of mango, lime, and a little clean grass and fresh thyme, while the Melon de Bourgogne brings chalky soils, macadamia nut and lily to the blend. The Chardonnay shows off notes of lemon, white peach, honeycomb, and a little leesy brioche. It is

really delicious. It shows length on the palate, zesty acidity and a bounty of fruit, floral, and mineral flavors. We allowed the wine to go fully through malolactic fermentation and very close to fully with alcoholic fermentation, so it is almost totally dry and was filtered. For this wine all fruit was direct pressed and cold settled for 24 hours before being racked to seasoned French oak puncheons (500 & 700 L) and barrique (228 L) for spontaneous primary and malolactic fermentation.

A portion of our profits go to Oregon Wild, a non-profit who champions preservation of wild places in Oregon including old growth forests and wilderness.

Technical Information

Grape Varietals: Chardonnay (63%); Sauvignon blanc (25%); Melon de Bourgogne (12%)

Vineyards: Layne (Applegate Valley AVA), Dukes Family (Eola Amity Hills AVA), Chris James (Yamhill Carlton AVA), Johan (Van Duzer Corridor AVA), Keleri (Chehalem Mountains AVA)

Final pH: 3.42

Final TA: 6.6 g/L

Alc. By Vol.: 12.5%

Residual Sugar: 3g

Winemaking: Grapes were direct pressed and settled 24 hours in a chilled stainless tank. Racked off gross lees into 6 year old French oak barrels for spontaneous primary and malolactic fermentation, and fermented untouched and still, save for topping. Racked to stainless steel, filtered and cold stabilized. The only addition was a total SO2 addition of 40ppm.

