

## 2022 Tears of Vulcan Chehalem Mountains AVA

Our 2022 Tears of Vulcan continues our tradition of bright, structured, floral, spicy, citrusy, firm textured, skin contact orange wine. Composed of fruit from two organically farmed vineyards in the Chehalem Mountains AVA, this wine represents both the limitless characteristics of Viognier, Pinot Gris, and Muscat, and the terroir of a specific place, at a specific time. This vintage, the fruit sat on its skins for 22 days resulting in an electric coral-orange color, firm tannins, bright acid, vibrant pepper, juicy grapefruit, red plum and a savory long finish. This wine elicits depth and character, unfolding with time and air. Blood orange, fresh basil, sweet lemon, grapefruit pith, and ginger further add to the bounty of flavors and aromas.

### Technical Information

**Grape Varietals:** Viognier (46%); Pinot Gris (44%); Muscat (10%)

**Vineyards:** Le Beau, Nemarniki

**Final pH:** 3.62

**Final TA:** 6.1 g/L

**Alc. By Vol.:** 12.2%

**Winemaking:** Grapes were destemmed into 1.5-ton fermenters, and fermentation kicked off spontaneously after two days. The grapes were macerated and left on the skins throughout primary fermentation, about 22 days, while they received daily punch downs and pump overs. The Pinot gris was then pressed off and moved to neutral French oak and Acacia, with one new Acacia barrel. The Viognier was pressed off and moved to Italian clay tank, a company called Clayver makes them in Liguria and we are the first winery in the USA to use these vessels. The Muscat was direct pressed and fermented in neutral French oak. The wine was aged for six months, while it went through full malolactic fermentation (MLF). Unfined, unfiltered, and non-manipulated. A minimal amount of sulfur (40ppm total SO<sub>2</sub>) is used, just before bottling.

