

## 2023 Vin de Days L'Orange Willamette Valley

The 2023 Vin de Days L'Orange is back by popular demand. This blend of Riesling, Müller-Thurgau, Gewürztraminer and Pinot gris is a super fun expression of these aromatic varietals and their personalities when made with generous skin contact. Oranges dominate the nose this vintage; tangerine, naval, kumquat, pomelo. Expressive tropical notes of starfruit, guava, and mango shine through, supported by aromas of rose water, sweet mint and sweet basil, and raw matsutake mushroom. Dry, lively and fresh with playful tannins on the palate, the citrus notes are reflected along with a lot of fresh umami character. The fruit profile evolves in the glass, becoming more lush and juicy in expression as the wine opens with air, and the finish remains vibrant, crisp, and grippy. A wine that is delectable in its youth, we consider the l'Orange worthy of aging for three to five years.

### Technical Information

**Grape Varietals:** 33% Riesling, 26% Müller Thurgau, 24% Gewurztraminer, 17% Pinot gris

**Vineyards:** Anne Amie Estate, Twelve Oaks, Aurora

**Final pH:** 3.45

**Final TA:** 5.7 g/L

**Alc. By Vol.:** 12%

**Winemaking:** The 2023 vintage had ample time under clear blue autumn skies to become perfectly ripe. Grapes were destemmed into 1.5-ton fermenters, and fermentation kicked off spontaneously. We kept the wine fermenting on grape skins throughout primary fermentation, until dry, which was about three weeks of skin-contact time. This built a firm tannic structure and enhances the depth of the wine's eventual aromatic and flavor profiles. Punch downs were twice per day and we did a round of pumpovers on the Riesling as well. When it became dry, we racked the wine and pressed into neutral oak barrels to age and complete malolactic fermentation. This vintage completed everything, so it is not filtered. A minimal amount of sulfur was used post-MLF, just before bottling.

