

2021 Vin de Days Blanc Willamette Valley

This is an Alsatian-style white blend of several organically farmed vineyards from around the Willamette Valley. Each vineyard was picked when the fruit was optimal for the overall blend: some fruit was picked for its aromatics, some for its acid, and some for its fruit characteristics. Native-yeast fermentation. Spontaneous malo-lactic fermentation. Low-sulfur. This year the tropical notes are bright; pineapple, green papaya and lemon oil. Marzipan, yellow cherry and yellow apple all make an appearance. The finish shows sweet basil, wet stone and clean minerality. We enjoy this wine both as an aperitif and as a complement to a variety of cuisines.

Technical Information

Grape Varietals: Müller-Thurgau (33%); Riesling (30%); Pinot Blanc (20%); Pinot Gris (14%); Muscat (3%)

Vineyards: Lundeen, Dudley, Plum Hill, Anne Amie Estate

Final pH: 3.08

Final TA: 6.5 g/L

Alc. By Vol.: 12.0%

Winemaking: Grapes are direct-pressed—into stainless steel tanks, then settled for 24 hours. After racking off the gross lees, the juice is pitched into a stainless-steel tank for natural fermentation. This blend is co-fermented; we add each successive varietal into the same tank, building the yeast culture with fresh sugars. This vintage was allowed to complete malolactic fermentation (MLF), and thus was bottled with minimal sulfur, and was never filtered. Aged for only a few months in stainless-steel tanks, this wine is designed to drink in its youth.

