

2021 Vin de Days Rouge Willamette Valley

Our flagship red made to please a crowd, the 2021 Vin de Days Rouge is the product of the absolutely lovely vintage that 2021 is proving itself to be. The fermentation method yields a vibrant, bright red fruit profile with high-toned aromas of tart cherry, cran-raspberry and lilacs. There is a beguiling secondary complexity in the form of black pepper and mossy, mushroomy, forest floor, a reflection of the significant proportion of Pinot Meunier in the blend. Candied violets pop in the glass, and persistent acidity and racy red fruits define the flavor profile, but again the Meunier keeps everything balanced with a slight earthy, volcanic streak on the mid-palate. A crisp and refreshing finish brings you back to the glass again and again. Dangerously drinkable is the most appropriate description of this wine.

Technical Information

Grape Varieties: Pinot Noir (83%); Pinot Meunier (13%); Pinot Gris (4%)

Vineyards: Keleri, Cassin, Momtazi, Craw, Smera, Nemarniki, Left Coast

Final pH: 3.58

Final TA: 5.6 g/L

Alc. By Vol.: 12.5%



Winemaking: All vineyards used were farmed organically or biodynamically. Fifty percent whole-cluster, fifty percent destemmed fruit, with the whole-clustered fruit on the bottom of each fermenter to allow for carbonic maceration. For this wine, we never once punch down the cap, but rather rely on pump-overs twice a day; this promotes a gentle extraction and a more fruit-centric wine. As with all of our wines, the Rouge is spontaneously fermented with limited interventions throughout primary and secondary fermentations. Once dry, the wine was pressed off into neutral French oak and stainless steel tanks to complete spontaneous malolactic fermentation and mature for a few months. Unfiltered and minimal sulfur used prior to bottling.