

## 2022 Vin de Days Rouge Willamette Valley

Our flagship red made to please a crowd, the 2022 Vin de Days Rouge is the result of a long, slow ripening period during a beautiful warm late autumn. The fermentation method of partial whole cluster yields a vibrant, crunchy, bright red fruit profile with high-toned aromas of red and black cherry, cran-raspberry and lavender. The palate is brambly, earthy and wild, with blackcap raspberries, clean mulch, black plum and sweet thyme drifting up from the glass. Flavors like hibiscus tea and strawberry fruit leather play in the background. A clean, lively mouthfeel with juicy acidity bring you back to the glass again and again. Dangerously drinkable is the most appropriate description of this wine.

### Technical Information

**Grape Varieties:** Pinot Noir (92%); Pinot Meunier (8%)

**Vineyards:** Keleri, Cassin, Craw, Finnigan Hill, Yamhill Springs, Left Coast, Belle Promenade, Abbey Road Farm

**Final pH:** 3.63

**Final TA:** 6.0 g/L

**Alc. By Vol.:** 12.75%

**Winemaking:** All vineyards used were farmed organically. Fifty percent whole-cluster, fifty percent destemmed fruit, with the whole-clustered fruit on the bottom of each fermenter to allow for carbonic maceration. Cap management is mostly handled by pump-overs, with occasional punch downs; 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. Minimal sulfur used prior to bottling.

