

2023 Vin de Days Blanc Willamette Valley

This is an Alsatian-style white blend of five 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 and low-sulfur. Harvest aromas of yellow and pink apple, juicy yellow peach and apricot, and exotic floral wildness dominate the nose. The palate reflects the nose with the addition of spicy ginger, lemon oil, and cherry blossom also in play. We enjoy this wine both as an aperitif and as a complement to sushi, oysters, all manner of salads and raw vegetables, as well as soft ripe cheeses and foie gras. It's a versatile wine.

Technical Information

Grape Varietals: Pinot Gris (23%), Riesling (22%), Pinot Blanc (21%), Müller-Thurgau (20%), Muscat (14%)

Vineyards: Anne Amie Estate, Aurora, Covey Ridge, Lachini, Nemarniki

Final pH: 3.35

Final TA: 6.0 g/L

Alc. By Vol.: 12.0%

Winemaking: Grapes were direct-pressed into stainless steel tanks, then settled while chilled for 24 hours. After racking off the gross lees, the juice was composed 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 did not complete malolactic fermentation (MLF), so it was cross-flow filtered, and was bottled with minimal sulfur. Aged for only a few months in stainless-steel tanks, this wine is designed to drink in its youth.

