



2024 Vin de Days L'Orange Willamette Valley

The 2024 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. Ripe Blood orange and Meyer lemon dominate the nose this vintage. Expressive tropical notes of starfruit, guava, and mango shine through, supported by aromas of rose water and sweet herbs. Juicy, lively and fresh with playful tannins on the palate, the citrus notes are reflected with citrus and stone fruit flavors filling the mouth. The fruit profile evolves in the glass, becoming even 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% Müller Thurgau, 32% Riesling, 18% Pinot Gris, 17% Gewürztraminer

Vineyards: Anne Amie Estate, Twelve Oaks, Aurora

Final pH: 3.47

Final TA: 6.3 g/L

Alc. By Vol.: 12.4%

Winemaking: The 2024 vintage was a calm affair where fruit was able to ripen without the stress of intense heat or autumn rains. 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. When it became dry, we racked the wine and pressed into neutral oak barrels to age and complete malolactic fermentation. This vintage was filtered with partial malo, to keep the acid in a fresh place. A minimal amount of sulfur was used, just before bottling.

