

## 2019 “Tears of Vulcan” Chehalem Mountains AVA

Our 2019 Tears of Vulcan continues our tradition of bright, floral, citrusy, textural, skin contact orange wine. Composed of fruit from two organically farmed vineyards in the Chehalem Mountains AVA, this wine represents both the limitless characteristics of Viognier, Pinot Gris, and Muscat, and the terroir of a specific place, at a specific time. A true “orange” wine, the fruit sits on its skins for all of primary fermentation—about three weeks—producing tannins and grip usually reserved for red wines. This structure, along with notes of grapefruit, orange peel, fresh-cut flowers, and wet stone, elicits a wine with endless depth and tension.

### Technical Information

**Grape Varietals:** Viognier (57%); Pinot Gris (23%); Muscat (20%)

**Vineyards:** Nemarniki, Le Beau

**Final pH:** 3.59

**Final TA:** 5.4 g/L

**Alc. By Vol.:** 12.6%

**Winemaking:** Grapes are destemmed into 1.5-ton fermenters, with varietals co-fermented from the outset. No sulfur at crush, and fermentation kicks off natively. We keep the wine fermenting on grape skins throughout primary fermentation, until dry—about three weeks of skin-contact time—which builds structure and enhances the depth of the wine’s eventual aromatic and flavor profiles. When dry, the wine is racked and pressed into neutral oak barrels and puncheons (and one Acacia barrel, for nuanced depth) to age for four months, where it completes malolactic fermentation (MLF). This wine is unfinned and unfiltered, and only a minimal amount of sulfur is used post-MLF, just before bottling.

