

2019 *Petit Doré Adoré*, Malvasia Bianca Applegate Valley AVA

Sourced from the Applegate Valley in Southern Oregon, this unique varietal deserves to stand alone. Farmed by Herb Quady—the “godfather” of Southern Oregon viticulture—the site has quartz deposits so ample, one can see the white stone percolating up through the soil. This contributes to the mineral zing inherent in the finished wine. Upon splashing into the glass, aromas of lychee nut, ginger, orange zest and tea leaves come to fruition. On the palate, the wine delivers notes of jasmine, green tea, and orange pith. This is a spicy wine that offers new flavors and aromas with each sip. Medium-bodied, the *Petit Doré Adoré* is a beautiful wine to enjoy on a sun-drenched day, or as an aperitif. Only 55 cases produced.

Technical Information

Grape Varietals: 100% Malvasia

Vineyards: Eevee’s Block Estate Vineyard

Final pH: 3.70

Final TA: 5.0 g/L

Alc. By Vol.: 12.6%

Winemaking: Grapes were destemmed into a fermenter and allowed to macerate for five days on skins, then pressed into a stainless-steel tank to settle overnight. No sulfur is added at the press pan. After 24 hours of settling, the juice is racked off of the gross lees into two, neutral, French barrels to ferment *au naturel*—we avoid the use of commercial yeasts, enzymes, or fining agents. We allowed the wine to complete malolactic fermentation, further softening the mid-palate and finish. The wine was aged on fine lees for eight months. Never fined. Never filtered.

