

## 2019 *Twinkle, Twinkle* Applegate Valley AVA

While visiting our vineyards in Southern Oregon, we had time to enjoy the open skies at night. The expanse of the universe was before us, with Cassiopeia stationed overhead. The next day, we visited Layne Vineyard to check in on our Vermentino and Muscat. Chardonnay was also available, by the luck of the stars it seems, and *Twinkle, Twinkle* was born. Our newest skin-contact wine is very orange – not just in color but also in aroma and flavor. Like a sweet juicy navel orange. The Muscat is well integrated and shows a little bit of floral notes on the aroma, and the Vermentino presents itself in the finish, which is a bit more like lemon pith and saline – it winds up with this great briny finish. The skin contact and the use one new barrel (out of 6) gives the wine a really fun, slightly grippy texture. Bottled to drink now, but certainly age-worthy given the structure.

### Technical Information

**Grape Varietals:** Chardonnay (53%); Vermentino (32%); Muscat (15%)

**Vineyards:** Layne Vineyard

**Final pH:** 3.36

**Final TA:** 6.4 g/L

**Alc. By Vol.:** 11.82%

**Winemaking:** Chardonnay and Muscat grapes were sorted and destemmed into 1.5-Ton Macro 48 fermenting bins, with varietals fermenting together. No sulfur was used at the destemmer; we used dry ice to stave off any deleterious microbes while preserving the native yeast from the vineyard. The Vermentino was direct pressed, settled and racked into neutral French oak. Wild fermentation took place in both vessels, the Chardonnay and Muscat were on skins through primary fermentation—about three weeks. After primary, the wine was pressed gently and aged in French oak barrels, with 17% new oak (i.e. one new barrel out of six) and allowed to complete malolactic fermentation. No fining or filtering is ever done. The wine aged for ten months and then was racked and combined in stainless steel for bottling.

