

## 2019 Vin de Days L'Orange Willamette Valley

The 2019 Vin de Days L'Orange is a new addition to our skin-contact portfolio. This blend of Riesling, Müller-Thurgau, and Gewürztraminer is a perfect expression of these aromatic varietals and what can be achieved with generous skin contact. The beautiful, tropical Gewürz notes of lychee, grapefruit, and mango juxtapose with the racy, smoky minerality of the Riesling, while the Müller adds a subtle floral lift and acidic nuance to the firmly textured palate. The fruit profile evolves in the glass, expressing notes of candied orange rind and dried apricot, while 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:** Riesling (37%); Müller-Thurgau (32%); Gewürztraminer (31%)

**Vineyards:** Anne Amie Estate and Twelve Oaks

**Final pH:** 3.70

**Final TA:** 4.8 g/L

**Alc. By Vol.:** 11.8%

**Winemaking:** Grapes are destemmed into 1.5-ton fermenters, with all 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 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.

