

## 2019 Vin de Days Blanc Willamette Valley

This is an Alsatian-style white blend of several gorgeous vineyards from around the Willamette Valley. Each vineyard was picked when the fruit was optimal for the overall blend, and with the overall blend in mind. Thus, some fruit was picked for its aromatics, some for its acid, and some for its fruit characteristics. Native-yeast fermentation. Unfiltered. Low-sulfur. This bone-dry iteration offers bright, fresh fruit; keen aromatics; mouth-watering acidity; and a clean, mineral finish. A wine designed to both enjoy as a cocktail wine or patio sipper, *and* to complement a wide array of dishes, the Vin de Days Blanc is ready for any and all occasions.

### Technical Information

**Grape Varietals:** Pinot Blanc (43%); Riesling (22%); Müller-Thurgau (20%); Pinot Gris (10%); Early Muscat (5%)

**Vineyards:** Twelve Oaks, Fir Crest, Nemarniki, Momtazi, Anne Amie Estate

**Final pH:** 3.28

**Final TA:** 6.6 g/L

**Alc. By Vol.:** 12.0%

**Winemaking:** Grapes are direct-pressed—without any sulfur addition made—into stainless steel tanks, then settled for 24 hours. After racking off the gross lees, the juice is pitched into a stainless-steel tank for natural fermentation. This blend is co-fermented; we add each successive varietal into the same tank, building the yeast culture with fresh sugars. This vintage was allowed to complete malolactic fermentation (MLF), and thus was bottled with minimal sulfur, and was never filtered. Aged for only a few months in stainless-steel tanks, this wine is designed to drink in its youth.

