

2020 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. Previously made as a skin-contact wine, we were curious to see how it would behave as a white; turns out- immensely enjoyable! The Muscat is well integrated and shows a little bit of floral notes on the aroma, the Vermentino presents itself in the finish, which is a bit more like lemon pith, and the Chardonnay adds body and structure. Notes of orange blossom, Asian pear and oceanic brine are complimented by a silky mouthfeel and a kick of brisk saline.

Technical Information

Grape Varietals: Chardonnay (60%); Vermentino (20%); Muscat (20%)

Vineyards: Layne Vineyard

Final pH: 3.24

Final TA: 5.6 g/L

Alc. By Vol.: 13%

Winemaking: The Chardonnay, Vermentino and Muscat were picked as a field blend and fermented together. The blend was direct pressed, settled and racked into neutral French oak. Wild fermentation took place in barrel where the wine went through primary and malolactic fermentation. The wine aged for five months before bottling. This vintage we chose to filter the wine to reserve some malic acid, aiding in the overall structure.

