

## 2020 Vin de Days Blanc Willamette Valley

This is an Alsatian-style white blend of several sustainably-farmed vineyards from around the Willamette Valley. Each vineyard was picked when the fruit was optimal for the overall blend: some fruit was picked for its aromatics, some for its acid, and some for its fruit characteristics. This iteration offers bright, ripe fresh fruit; keen aromatics; mouth-watering acidity; and a clean, mineral finish. Notes of lemon peel, nectarine, Honeycrisp apple, and wet stone. We enjoy this wine both as an aperitif and as a complement to a variety of cuisines.

### Technical Information

**Grape Varietals:** Pinot Blanc (37%); Riesling (29%); Müller-Thurgau (15%); Pinot Gris (15%); Early Muscat (4%)

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

**Final pH:** 3.20

**Final TA:** 6.8 g/L

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

**Winemaking:** Harvest was a drawn out affair in 2020, with grapes at all of our sites taking their time in getting ripe. This allowed us to monitor ripeness levels incredibly closely and call pick dates when they were exactly right for each variety & site. Grapes were direct-pressed into stainless steel tanks, then settled for 24 hours. After racking off the gross lees, the juice was racked into a stainless-steel tank for fermentation. This blend is co-fermented; we add each successive varietal into the same tank, building the yeast culture with fresh sugars. The 2020 vintage had lovely amounts of acidity and went through malolactic fermentation - with the final pH a perfect 3.20. The residual sugar is a lean 3 g/l which helped to round out the palate and the wine was filtered prior to bottling. Aged for only a few months in stainless-steel tanks, this wine is designed to drink in its youth.

