

2021 Lemonade Willamette Valley AVA

What a joy it was to make this wine out of want and not out of need. While the year 2021 gave us plenty of practice in continuing to “make the best of it”, the vintage of 2021 made making the best very easy. Our 2021 Lemonade continues our efforts in championing our small growers, and much of this fruit was contracted just after the 2020 harvest from growers who were unable to sell their fruit in 2020. It was sourced entirely from organically grown vineyards across the Willamette Valley - seven in total. The vineyards ranged from the Chehalem Mountains in the north, all the way down to the Southern Willamette Valley near Eugene. With the diversity of area, ripening all of the fruit to the right levels took time and we picked & pressed this fruit over the course of three weeks. This really allowed us to pick different sites at different levels of ripeness with the blend in mind. Doing it this way meant that absolutely no additions were needed or used to achieve the exact balance we wanted in the wine. Spontaneously fermented, native partial malolactic fermentation, with no additions save a small amount of SO₂. This year the wine is pale pink, full of lemon, pink apple, pink grapefruit, river stones, bright berries and flowers.

Technical Information

Grape Varietals: Pinot noir 100%

Vineyards: Finnigan Hill, Wahl, Keleri, Marin, Plum Hill, Dudley, Abbey Road Farm

Final pH: 3.28

Final TA: 6.7 g/L

Alc. By Vol.: 12%

Winemaking: Grapes were gently pressed whole cluster, and juice was cold settled to remove heavy lees. It was racked the next day to stainless steel where it was compiled and began native fermentation. Fermentation was active and frothy! Each lot was racked 4 or 5 times and blended through racking. After primary fermentation completed and malo fermentation reached a level of 1.21 g/l malic acid remaining, the wine was cold stabilized, and then sulfured, filtered and bottled.

