

## 2021 Tears of Vulcan Chehalem Mountains AVA

Our 2021 Tears of Vulcan continues our tradition of bright, floral, citrusy, textural, skin contact orange wine. Composed of fruit from two organically farmed vineyards in the Chehalem Mountains AVA, this wine represents both the limitless characteristics of Viognier, Pinot Gris, and Muscat, and the terroir of a specific place, at a specific time. This vintage, the fruit sat on its skins for 24 days resulting in a deep rose gold color, firm tannins, juicy fruit and a hit of umami. This wine elicits endless depth and character, unfolding with time and air. Blood orange, fresh grapefruit and grapefruit pith, ginger and juicy cider apples are complimented by notes of fennel, dried herbs and a touch of white pepper.

### Technical Information

**Grape Varietals:** Viognier (49%); Pinot Gris (43%); Muscat (8%)

**Vineyards:** Le Beau, Nemarniki

**Final pH:** 3.35

**Final TA:** 6.6 g/L

**Alc. By Vol.:** 13.5%

**Winemaking:** Grapes were destemmed into 1.5-ton fermenters, with varietals co-fermented from the outset. No sulfur at crush, and fermentation kicked off spontaneously. The grapes were macerated and left on the skins throughout primary fermentation, about 24 days, then pressed off and moved to barrel. We used mostly neutral French oak, with one new Acacia barrel and two once filled, for nuanced depth. The wine was aged for six months in barrel, where it went through full malolactic fermentation (MLF). Unfined, unfiltered, and non-manipulated. A minimal amount of sulfur is used post-MLF, just before bottling.

