

2021 Vin de Days L'Orange Willamette Valley

The 2021 Vin de Days L'Orange is back by popular demand. This blend of Riesling, Müller-Thurgau, Gewürztraminer and Pinot gris is a perfect expression of these aromatic varietals and what can be achieved with generous skin contact. Expressive with notes of Navel orange pulp and skin, dried mango, fresh rose, kumquat, and pineapple sage. The fruit profile evolves in the glass, expressing notes of candied orange rind, dried apricot, and white tea while the finish remains vibrant, crisp, and grippy. A wine that is delectable in its youth, we consider the L'Orange worthy of aging for three to five years.

Technical Information

Grape Varietals: Müller Thurgau (43%); Riesling (36%); Gewürztraminer (14%); and Pinot gris (7%)

Vineyards: Anne Amie Estate, Twelve Oaks, Lundeen

Final pH: 3.49

Final TA: 5.8 g/L

Alc. By Vol.: 12%

Winemaking: Grapes are destemmed into 1.5-ton fermenters, with all varietals co-fermented from the outset. No sulfur at crush, and fermentation kicks off spontaneously. We keep the wine fermenting on grape skins throughout primary fermentation, until dry—about three weeks of skin-contact time—which builds structure and enhances the depth of the wine's eventual aromatic and flavor profiles. When dry, the wine is racked and pressed into neutral oak barrels to age for four months, where it completes malolactic fermentation (MLF). This wine is unfinned and unfiltered, and only a minimal amount of sulfur is used post-MLF, just before bottling.

