

2022 Zibibbo

100% Muscat of Alexandria (Zibibbo)

Cole Family Vineyard

Applegate Valley AVA

Jason Cole in the Applegate Valley is making a name for himself as a very talented vineyard manager using organic wine growing methods. Jason asked me a couple of years ago what I would like to see planted at his home vineyard near the small town of Applegate, OR and I asked for Zibibbo, a kind of Muscat which grows in Sicily - Zibibbo is the Sicilian name for the grape. In the summer his site, on the western side of the Applegate Valley, experiences cooling effects from the ocean at night while getting a lot of daytime heat and sun. The 2022 vintage is the second crop off of these vines, and we are thrilled with the full skin maceration results. Deeply textural with tannin like white tea and refreshing dryness and acidity. The nose is packed with stone fruits, flowers, and sweet herbs and the palate reflects this with flavors of dried peach and apricot, mango, sweet orange and orange blossom.

Technical Information

Grape Varietal: 100% Muscat of Alexandria

Vineyards: Cole Family (Applegate Valley AVA)

Final pH: 3.56

Final TA: 6.1 g/L

Alc. By Vol.: 11.74%

Winemaking: Fruit was sorted and destemmed into a 600 liter puncheon with head removed, and a breathable poly egg, and fermentation took place entirely on skins. Caps were managed by pump overs once per day to softly extract the deeply aromatic attributes from the fruit. Skins were in contact with the juice for a month, and fermentation was complete so the wine is totally dry and totally through malolactic fermentation. The only addition was a small amount of sulfur prior to bottling, and it was not filtered. The appearance is deeply amber in color and opaque.

