

2018 Vin de Days Blanc Willamette Valley

This is a blend of several gorgeous vineyards from around the Willamette Valley. Each vineyard was picked when the fruit was optimal for the overall blend, and with the overall blend in mind. Thus, some fruit was picked for its aromatics, some for its acid, and some for its fruit characteristics. Each lot was pressed and settled, and then added to a stainless steel tank where the wine went through native fermentation. It was sulfured post primary fermentation to keep malic acid in the wine, then cold stabilized and filtered prior to bottling. A wine designed to both enjoy as a cocktail wine or patio sipper, *and* to complement a wide array of dishes, the Vin de Days Blanc is ready for any and all occasions.

Technical Information

Grape Varietals: Pinot Blanc (38%); Müller-Thurgau (23%); Riesling (16%); Pinot Gris (14%); Early Muscat (9%)

Vineyards: Twelve Oaks, Le Beau, Meredith Mitchell, Nemarniki, Momtazi, Anne Amie Estate

Final pH: 3.3

Final TA: 6.1 g/L

Alc. By Vol.: 12.5%

Winemaking: Grapes are direct-pressed—without any sulfur addition made—into stainless steel tanks, then settled for 24 hours. After racking off the gross lees, the juice is pitched into a stainless steel tank for natural fermentation. This blend is co-fermented; we add each successive varietal into the same tank, building the yeast culture with fresh sugars. Racked and filtered after fermentation; malo-lactic fermentation was abated. Minimal sulfur at bottling to ensure freshness without undermining the fruit and aromatics.

Recent Review

90 Points — “The wine...offers up a lovely and complex bouquet of apple, fresh pineapple, gentle spice tones, a hint of fresh almond, white flowers and a lovely vein of minerality. On the palate the wine is medium-full, bright and quite dry in personality, with a fine core and complexity, bright acids and impressive length and grip on the vibrant finish. This is really good juice! 2020-2025.” (*VFTC*, Gilman, Jan/Feb 2020)

