



2020 Lemonade

Chehalem Mountains AVA, Willamette Valley



2020 has been a year full of challenges for everyone. For winemakers in Oregon that was true for our harvest as well, which was full of hurdles; from keeping our teams healthy during a pandemic to rethinking how wines were made because of impact from wildfires. The 2020 Lemonade came about as a result, a pivot away from a plan to make a Willamette Valley red Pinot, but an unwillingness to back out on growers. The fruit was grown at two organically farmed sites, by two women vineyard owners, at Finnigan Hill and Nemarniki vineyards in Chehalem Mountains AVA. When it looked certain that smoke would impact the wine if it was fermented on skins, we quickly decided to press the fruit off and make it in a white wine style. Racy and fruity, with candied cherry blossoms, strawberries, grapefruit, and flinty minerality.

Technical Information

Grape Variety: Pinot noir (100%)

Vineyards: Finnigan Hill and Nemarniki

Final pH: 3.15

Final TA: 7.6 g/L

Alc. By Vol.: 12%

Winemaking: Grapes were pressed directly at very gentle pressures. Juice from Finnigan Hill was pressed under 0.8 bar, collected and settled together, and fermented in stainless steel tanks. The fermenting wine was racked a total of seven times to let any harsh compounds fall out of solution. Juice from Nemarniki was pressed under 0.8 bar, settled and fermented in neutral French oak, and also racked several times. Both lots went through partial malolactic fermentation to taste and mouthfeel preferences, and the blend was filtered prior to bottling. 1355 cases produced.