

## 2020 Tears of Vulcan Chehalem Mountains AVA

Our 2020 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 8 days resulting in a beautiful copper color, light tannins and hit of umami. This wine elicits endless depth and character. Grapefruit pith and juicy cider apples are complimented by notes of fennel, dried herbs and a touch of white pepper.

### Technical Information

**Grape Varietals:** Viognier (44%); Pinot Gris (35%); Muscat (21%)

**Vineyards:** Nemarniki, Le Beau

**Final pH:** 3.6

**Final TA:** 5.3 g/L

**Alc. By Vol.:** 12%

**Winemaking:** Grapes are destemmed into 1.5-ton fermenters, with varietals co-fermented from the outset. No sulfur at crush, and fermentation kicks off natively. The grapes are macerated and left on the skins through primary fermentation, about 8 days, then pressed off and moved to barrel. We used all neutral oak, save for one new Acacia barrel, for nuanced depth, to age the wine for five months, where it completes malolactic fermentation (MLF). This vintage was filtered to reserve some malic acid in the wine, adding to the overall structure. Only a minimal amount of sulfur is used post-MLF, just before bottling.

