

## 2020 Vin de Days l'Orange Willamette Valley

The 2020 Vin de Days l'Orange is a blend of Riesling, Müller-Thurgau, Gewürztraminer and Pinot gris. It's a real expression of these aromatic varieties and what can be achieved with gentle skin contact. The beautiful, tropical Riesling notes of mango, grapefruit, and spice juxtapose with the citrus, stone fruit and floral notes of Müller Thurgau while the Gewürztraminer adds soft rose and lychee and Pinot gris contributes bright yellow and red cherry. The fruit profile evolves in the glass, expressing notes of candied orange rind and fresh apricot, and the finish remains vibrant, crisp, and grippy. A wine that is delectable in its youth, and incredibly versatile in pairings.

### Technical Information

**Grape Varietals:** Riesling (48%); Müller-Thurgau (32%); Gewürztraminer (15%); Pinot gris (5%)

**Vineyards:** Anne Amie Estate, Twelve Oaks and Momtazi

**Final pH:** 3.41

**Final TA:** 6.5 g/L

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

**Winemaking:** Grapes were destemmed into 1.5-ton fermenters, this year all of the varieties ripened at different rates so the grapes were fermented as individual varieties and blended later. The Riesling and Müller Thurgau came from Anne Amie Estate in Yamhill Carlton AVA, the Gewürztraminer came from Twelve Oaks Vineyards in Chehalem Mountain AVA and the Pinot gris and a small amount of Gewürztraminer came from Momtazi Vineyard in McMinnville AVA. Skin contact on each lot was brief, it took just about 8 days for each lot to ferment to dryness and we did not extend the maceration opting for gentle extraction. Pump overs were done once per day and no punch downs were performed. After, we pressed the skins to very low pressure (under 1 bar) and settled the wine in neutral French oak barrels where it completed partial malolactic fermentation. We filtered the wine to maintain the pH and malic acid levels, and used a minimal amount of sulfur post-MLF, just before bottling.

