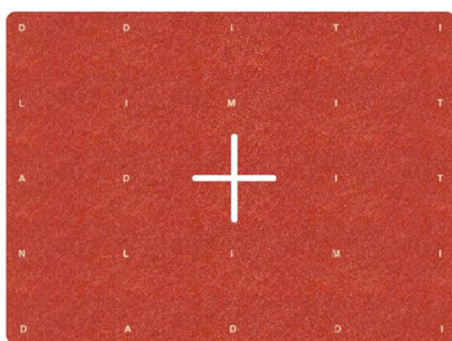




Limited Addition Wines

2021 Amphora Red – Blaufrankisch, St. Laurent, Gruner



LIMITED ADDITION
Blaufrankisch 80% / St. Laurent 15% / Gruner Veltliner 5%
Willamette Valley • Chehalem Mountains AVA
2021

AVA: Chehalem Mountains PRODUCTION: 100 cases
VARIETAL: 80% Blaufrankisch, 15% St. Laurent, 5% Gruner Veltliner
ALCOHOL: 13.3%
TA:5.8 PH: 3.32
VINEYARD: Chehalem Mountain
SOILS: Sedimentary
FARMING: Dry Grown, no till, Biodynamic certified
ASPECT: West 400ft
ELEVAGE: Neutral French oak barrels

Each year we make a different wine in our amphora that are hand crafted right here in the Willamette Valley by the talented potter, Andrew Beckham of Novum Ceramics. In 2021, due to the low yielding nature of the vintage, we decided to produce a single-vineyard compound fermentation of the Austrian varieties from the red grapes, Blaufrankisch, St. Laurent and the white grape, Gruner Veltliner. We love the texture and tannin fining that occurs in bold reds in the clay amphora without altering the aromatic profile of the fruit, in the way that oak often does. This wine shows dark boysenberry and damson plum fruit, juniper and olive tree notes with a fine-grained cinnamon bark tannin frame on the palate. We only make a handful of cases of the amphora wine each, we have just four amphora, and we love to explore what these beautiful vessels give to the wine style and conversation.

The three Austrian varieties were planted for us at the oldest vineyard in the Chehalem Mountains AVA, Chehalem Mountains Vineyard, in 2017. Biodynamically farmed this west facing marine sediment site ripens these later ripening varieties with ease and elegance at the end of the season, we typically pick here in early October.