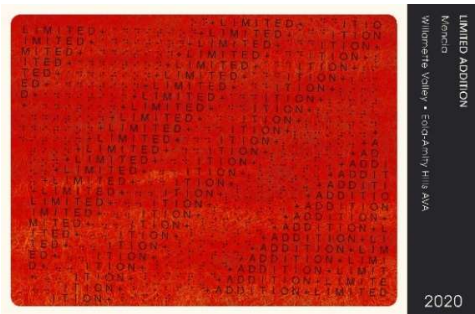




Limited Addition Wines

## 2021 Mencia



AVA: Eola-Amity Hills	PRODUCTION: 244 cases
VARIETAL: Mencia	
ALCOHOL: 12.4%	
VINEYARD: Eola Springs	
SOILS: Volcanic Basalt	
FARMING: Dry Grown/LIVE	
ASPECT: West/400ft	
ELEVAGE: Fermented and aged in neutral French oak barrels for ten months	

Bree's history and romance with this variety began in Bierzo and Ribeira Sacra a decade ago when sourcing producers of this variety to import to Melbourne. In 2014, on her visit to the Willamette Valley, she was immediately struck by the similarities of the region to Galician Spain, rainfall, soils, topography. This is the first Mencia planted in the Willamette Valley AVA and the first fruit to be harvested off these vines. The 2-acre block is planted to four different clones. It is grown on the highest and rockiest volcanic site of the Eola Springs Vineyard, flanked by Doug Fir forest on two sides.

The 2021 vintage is a blend of three different fermentation techniques, we only get to make wine once a year so we need to explore what the variety can give us in as many forms as possible. We whole-cluster fermented a portion, destemmed a portion and, as is traditional in Bierzo, we co-fermented a little with some white grapes. The 2021 Mencia was equally, if not more, beguiling than the 2020 the purple and florals more expressive than 2020 and the heat of the vintage gave intensely raw and peppery aromatics. The deeply pigmented, high in anthocyanin, variety is meaty with raw beef and tartare flavors that wind into refined green peppercorn steaks, and wilder grilled bear and plum compote with lifted violet florals. We decided that the blend of these three different fermentation styles was the deepest and truest sense of the variety from this site and it's freshness and complexity will continue to evolve for years. I cannot recall a year where so many varieties have excelled in the Willamette Valley.