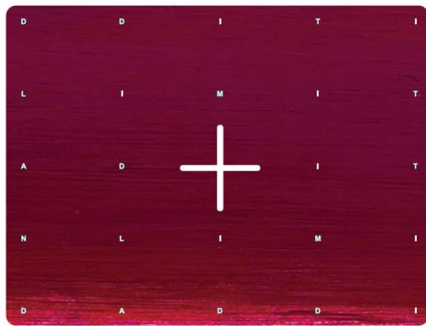


Limited Addition Wines

2021 Trousseau



LIMITED ADDITION
Trousseau
Eola-Amity Hills AVA
2021

AVA: Eola-Amity Hills	PRODUCTION: 100 cases
VARIETAL: Trousseau	ALCOHOL: 12.4%
	TA:5 PH: 3.6
VINEYARD: Eola Springs	SOILS: Sedimentary
FARMING: Dry Grown/LIVE	ASPECT: NorthWest/300ft
Organic practices & no till	
ELEVAGE: Neutral oak barrels and tank	

One of two plantings of Trousseau at Eola Springs Vineyard. Trousseau is renowned for rapidly accelerating in sugars once it reaches about 20 brix and within 48 hours the variety can 24 brix, so we pay a lot of attention to this grape in the vineyard. This block is one of the lowest parts of Eola Springs by design as it is one of the wettest coolest parts of the vineyard which suits this early ripening variety that tends to higher pH, this is a way to curb its enthusiasm. The clone is the Portuguese clone of Trousseau, known as Bastardo or clone 10. Having worked with several clones of Trousseau across the valley we find clone 10 to have the most wildly exotic characteristics here and it is also later ripening than the other clones.

This clone of Trousseau delivers the most amazing flavors of earthy root vegetables red and orange beets, parsnip, powdered dried strawberry and beef carpaccio. We fermented with a third whole cluster fruit to bring the spice and structure of stems to this relatively soft red fruited variety. The wine completed malolactic fermentation in neutral barrels for 9 months.

We selected what we considered to be the most exciting and engaging barrels for this single varietal expression of the variety. The rest of the Trousseau we have in cellar we become part of our Eola-Amity Hills red blend of Trousseau, Pinot noir and Gamay noir which we think makes one of the best cuvees of this region.