



Limited Addition Wines

2022 Trousseau/Gamay Noir/Pinot Noir Red Blend



LIMITED ADDITION
Trousseau 33%, Gamay Noir 33%, Pinot Noir 34%
Willamette Valley AVA
2022

AVA: Willamette Valley	PRODUCTION: 1000 c
VARIETAL: Trousseau, Gamay, Pinot	ALCOHOL: 11.8% TA:5.8 PH: 3.4
VINEYARD: Eola Springs	SOILS: Sedimentary & Volcanic
FARMING: Organic, Dry Grown/LIVE	ASPECT: NorthWest/400ft

We believe this blend is the future for the Willamette Valley for producers who want to work in the cellar without additions and adjustments to the fruit. It is for this reason that this wine is considered our flagship red wine. This is our flagship blend and an homage to what the Willamette Valley could contribute to the “Red Blend” category, we expanded the fruit sourcing to Resplendor Vineyard in Yamhill Carlton AVA thanks to the abundance of the Trousseau and Gamay harvest. We continue to work with farmers throughout the valley to plant these varieties together for us and are excited to have this conversation about blends.

The “Trilogy” blend, as we affectionately call it, allows us to work with Pinot noir, as its authentic self. In the high acid soils of the Willamette Valley the cultivars pH can skyrocket as it approaches ripeness leading producers to adjust this through tartaric acid additions, a conflict with our brand philosophies. However, by utilizing Gamay noir (which in the Willamette gives vibrant low pH/high acid wines of ample acidity and deep color) and Trousseau that brings lifted fruit and earth tones of beets and rhubarb without weight to the palate. Making this a natural representation and best example of a regional wine of terroir from varieties that have long grown together in their ancestral home and are now grown together in this cool pacific maritime environment of the Willamette Valley.

Trousseau is the variety harvested first and begins the fermentation for our red blend from here we compound ferment adding Pinot noir and then finally gamay noir. 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. Trousseau is renowned for rapidly accelerating in sugars once it reaches about 20 brix and within 48 hours the variety can reach 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, in 2022 the excessive spring rainfall resulted in huge cluster formations in this block nearly doubling crop!

The Pinot noir component is grown at 450ft on volcanic Jory soil it is northwest facing. The block is planted to four different clones of Pinot noir that we harvest at the same time, the heirloom "Calera" clone from California, the now heirloom Willamette Valley Pommard selection, "Erath", the "Beba" clone which was documented on arrival from Europe in 1951 as being from Seville, despite Spain ever having any know Pinot noir plantings. It is now known as Clone 10 at Foundation Plant Services but the origins of the selection remain unknown. The final clone is Dijon selection 943 which is small clustered and small berried with loose clusters giving ripe dark fruit flavors and soft velvety tannins. In 2022, we added the Pommard clone from own-rooted Pinot vines in the Resplendor vineyard in Yamhill-Carlton AVA to match the abundance of Trousseau and Gamay. The Pinot noir is harvested right after the Trousseau in early-October and layered into the fermenting Trousseau.

The final variety in the blend, Gamay noir is a field blend block of four different clones 282, 284, Seven Springs and the premium 358 cru selection. Grown on volcanic Jory soil and northwest facing this Gamay block is the last fruit for this blend to be harvested in early October which we add to the already fermenting Pinot noir and Trousseau. This is always the final variety that is added and makes the trilogy whole. Gamay, being the thickest skinned and largest berried cultivar of all three, is excessively spicy and floral with a vibrant low pH. The abundant crop in 2022 saw us move the entirety of this mixed block to this blend to match the abundance of the Trousseau and Pinot noir. The later year and cool season bring red alpine fruit flavors and a vibrant acidity with sappy forest elements.

The initial pressed fermentations come together in stainless tank and are then barreled down to neutral French oak for malolactic fermentation in barrel and aging on lees until the summer comes. This wine is bottled in July and makes a versatile style that can be lightly chilled for summer sojourns and builds complexity in bottle as the fall weather enters.