

2017 Division Sauvignon Blanc “Environs”

Redford Wetle Vineyard

Eola-Amity Hills AVA

2017 did not disappoint when it came to Pacific Northwest weather drama! It is certainly clear that our region, and the world around us, is changing due to manmade global climate change, which will invariably affect the way we farm and even what we farm in the Willamette Valley for decades to come. As with the hot years, the cold years, the dry years, and the rainy years, it feels as if we've seen it all around here now...well most of it anyways. After an easy 2016 growing season and vintage that pretty much rode the right along the region's historical averages, in 2017 we returned to the more variable season wine growers in Oregon are most accustomed to.

Cold streaks, rainstorms, drought, heat waves, and wildfires, oh my! While keeping us on our toes at times, especially the wild fires, we persevered right on into late September for what turned out to be a truly graceful, yet powerful vintage.

Myron Redford is a legend in Oregon's wine industry. He founded Amity Vineyards back in mid-1970s as a part of a group of pioneering young wine entrepreneurs that were building the start of the Oregon wine industry, including the likes of David & Diana Lett, the Casteel & Dudley families, Pat & Joe Campbell and David Adelsheim. Myron and his partner Vikki Wetle planted a small 7.5 acre certified organic vineyard on Jory, Yamhill & Woodburn soils at their home property in the Eola-Amity Hills in 2006, which includes the Sauvignon Blanc we sourced for our first vintage of “Environs”, which means “around” in French.

Sauvignon Blanc was a bit of a conundrum for us as it is notorious for demonstrating green, grassy, “cat pee” like aromatics when not completely ripe. For this reason, and because we just hadn't tasted many versions made in the New World that were that compelling, we eschewed making Sauvignon Blanc in the past. Ultimately, this meant we would need to harvest at bit riper than is typical for us. Like in 2016, we were thrilled with the balance of acidity to ripeness of our Sauvignon Blanc and are confident we have another special and uniquely Oregonian Sauvignon Blanc. We used a pied de cuve for fermentation, and the wine spent 10 months in French oak Burgundy barrels, and stainless barrels.

We are delighted to find savory notes in our Sauvignon Blanc! Pyrazines, chalky notes, lime raita, and starfruit dominate a complex and interesting nose. The palate is rich with clover honey, white peach, and apricot, with tangy but subtle flavors of anise. It's a lush, bold white for the cold winter season.

Alc - 14.0%, pH 3.37, 60 cases produced

