

2015 Division-Villages “Béton”

Oregon AVA

Quady North Vineyard, Serra Vineyard, Johan Vineyard, Methven Family Vineyard, Rebecca’s Vineyard

Throughout the state of Oregon, the 2015 vintage was very hot and dry, especially notable for the northern half of the state. In a hot year like 2015, we worked very hard with the vineyards to contain vigor and slow down maturity to develop complex phenolic maturity without taking on too much sugar and a corresponding decrease in natural acidity.

This was our third year working with Quady North Vineyard (EV and Mae’s blocks) in the Applegate Valley AVA in southern Oregon for the main component of Loire clones of Cabernet Franc (50% of the blend). Herb Quady has become one, if not, the best growers in the region who is doing all the right things with the fantastic granite based terroir. The Quady site in the Applegate Valley AVA sits in the hills above the Applegate river and while much warmer than the Willamette Valley, usually, the Quady site, at a high elevation, is usually cooler and wetter than the Rogue Valley AVA to the east.

A new portion to the Béton (5% of the blend) comes from the old Côt (AKA Malbec) vines at Serra Vineyard in the Applegate, which was co-fermented with a small quantity of old vine Cab Franc from the Sere-nade Vineyard (10% of the total blend), where Herb Quady sourced some of the cuttings for the Quady North Vineyard. The Gamay component (25% of the blend) comes from mostly from Rebecca’s Vineyard, planted in 1987, which located in the northern Umpqua, has been a quiet beacon of the Gamay grapes’ capabilities outside of the Willamette Valley and from Methven Family Vineyards in the Eola-Amity Hills AVA. The final part of the wine (5% Pinot Noir), comes from Johan Vineyard, which is Biodynamically farmed in the Willamette Valley.

We love the red Touraine blend wines from the Loire that are typically served as bistro wines in Paris and used them as inspiration for the “Béton” blend. We independently fermented most of the components, including one carbonically (Methven Gamay), one semi-carbonically (the Cabernet Franc/Malbec co-ferment in concrete) and three traditionally (Rebecca’s Gamay, the Cabernet Franc ferment, and the Johan Pinot Noir) to create a balance between the fruity carbonic wines with more nuanced and finessed traditional fermented wine. For the all the lots, we utilized spontaneous fermentation or a pied de cuve buildup from the native flora. Each of the ferments were fairly lengthy with the exception of the Pinot Noir and lasted about 20-35 days on the skins, with the wines being pressed off in early to mid October. Per the name of this of this Loire style red, all of the parts were blended post pressing and aged in concrete (AKA Béton).

We are very excited with our 4th iteration of the “Béton” blend. The Cabernet Franc, which was picked relatively early, again stands out and is a little lighter than last years wine at 12.3% alc. The wine, like last year, is showing anise, pyrazine smokiness, raspberry and distinct fresh black and red currants. The palate is dark and mineral rich, like slate, and intense in raspberry. The wine has a very fresh and fruity character and is medium bodied. We are excited by how well the Béton is drinking at the moment in its early youth, but undoubtedly will continue to evolve over the coming months and years to come.

Alc 12.3%, 280 cases produced

