

2017 Division-Villages “Béton”

**Cabernet Franc (65%), Gamay Noir (20%),
Côt (10%), Pinot Noir (5%)**

**Quady North Vineyard Cabernet Franc, Serra Vineyard
Cabernet Franc & Côt, Methven Family Vineyards Gamay
Noir, & Johan Vineyards Pinot Noir**

Oregon AVA

The Applegate Valley AVA in southern Oregon has become a favorite for us due to its unique granitic bedrock and its microclimate that is warmer and drier than the Willamette Valley, but cooler and wetter than the greater Rogue Valley to the east. The Applegate has proved to us to be a perfect region for the Loire clones of Cabernet Franc we have come to love so much. Herb Quady is one of the best growers in the region, if not the state, who is doing all the right things for the terroir there, including organic farming techniques and very well thought out and judicious irrigation use. His own Quady North Vineyard and the Serra Vineyard, which he also farms, sit in the hills above the Applegate river. We anchor our Béton bistro style red blend with Cabernet Franc from both of these, as well as the Côt (AKA Loire Malbec) portion from the Serra Vineyard. The Gamay component (20% of the blend) comes from Methven Family Vineyard, planted in 2002 which located in the Willamette Valley, as well as a small amount of Biodynamically farmed Pinot Noir from Johan Vineyards, also 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 our “Béton.” We attribute the success of our red blend, now in its sixth vintage, to the desire of so many to have an intriguing and food friendly, yet never overly heavy wine as a mainstay at the dinner table. With the winemaking for the “Béton,” we independently fermented most of the components, including two carbonic fermentations (Methven Gamay and Johan Pinot Noir in stainless) and three other fermentations with varying whole cluster components (Serra Cabernet Franc and Serra Côt, as well as the anchor Quady Cabernet Franc) to create a balance between the fruity carbonic wine 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 in each vineyard. Each of the ferments were fairly lengthy (with the exception of the Côt) and lasted about 25-35 days on the skins, with the wines being pressed off ranging from early to late 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), including our new 975 gallon concrete tank, affectionately named “Big Bertha.”

We are very excited about the 2017 Division-Villages “Béton” blend., perhaps the most unique yet. The Cabernet Franc from Quady was definitely impacted by the southern Oregon wildfires, AKA vintage “terroir,” adds a complexity and depth not seen before. The wine demonstrates rich black fruit, classic pyrazines and an almost Mezcal like smokiness.. The palate is brooding yet fresh and mineral rich with gorgeous dark berries across the midpalate. We are excited by how well the Béton is drinking now, but anticipate this vintage to need some time for all elements to find harmony.

Alc 12.6%, 605 cases produced

