

2019

DIVISION “CRÉMANT DE PORTLAND”

Our Sparkling ode to Portland, inspired by our time living in the Loire.

BOX SCORE

VARIETY	CHENIN BLANC 75% GAMAY 25%	ALC	12.5%
APPELLATION	COLUMBIA VALLEY AVA	PH	3.25
VINEYARD	WILLARD 75% CAROUSEL 25%	PRODUCTION	90 CASES
AGEING TIRAGE	28 MONTHS IN TIRAGE DISGORGEMENT - JULY 2022		
SOIL SERIES	PULVERIZED LIME SILICA, SANDSTONE, AND CALCIUM CARBONATE		



VINTAGE RECAP

The 2019 vintage was beautifully reminiscent of the classic vintages of northern Europe. After a relatively cool and humid summer, by Oregon standards, some nice dry weather came in time for veraison with mild to cool temperatures during the day and cool to cold at nights. This extended the growing season well into October, making even us cool climate lovers bite our nails wondering if we would reach optimal ripeness! We did, and are so happy with the results across the board!

WINEMAKING + FERMENTATION

The base wine for the 2019 Crémant de Portland once again comes from the old vine Chenin Blanc on Willard Farms. Fermented to dry naturally on lees in neutral and stainless barrels and aged for 6 months before being blended for the secondary in-bottle fermentation. The secondary fermentation was started naturally by mixing the still wine with sugar and then bottled into tirage once the fermentation began. The wine was under tirage for 28 months before being hand riddled and hand disgorged without any added dosage.

TASTING NOTES

We only produce the base wine for Crémant de Portland when the conditions are just right. The wine prominently features Chenin Blanc and a small amount of Gamay rosé. 2019 was indeed a perfect year for making this sparkling wine and the old vine Chenin was just terrific and balanced for bubbles. This sparkler has all the trimmings - richness, taught acidity, and the classic toasty honeyed notes we adore in Chenin-based crémant styled wines.