

2021

DIVISION "L'ORANGE"

Complex colors, textures and aromatics come together in this summer orange crush.

BOX SCORE	
VARIETY	ROUSSANNE 33% GEWÜRZTRAMINER 16% ALC 13% RIESLING 13% MÜLLER-THURGAU 12% PH 3.38 PINOT GRIS 12% CHARDONNAY 12% SAUVIGNON BLANC 2% PRODUCTION 248 CASES
APPELLATION	AMERICAN WHITE WINE
AGEING	6 MONTHS NEUTRAL AND STAINLESS BARRELS



VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

WINEMAKING + FERMENTATION

With seven varieties represented in L'Orange, there's a lot to keep straight! We've learned from ten years of skin contact fermentations on white grapes that coaxing the most desirable characteristics requires knowing how long to keep each one on the skins. For the second year in a row, we've really come to love the co-ferment of roussanne and riesling, which sees the most time on skins - nearly 30 days. The other grapes range from 2-21 days. The wines are aged separately in old barrels for about 6 months before blending and bottling. Unfined, unfiltered and with a very small amount of sulfur added at blending.

TASTING NOTES

Our goal is to make that first orange crush wine - a wine that has all the lovely citrus and floral aromatics we adore in skin contact whites without the more astringent tannins that are sometimes present in skin contact white wines. This orange wine should be enjoyed immediately!