

2021

DIVISION-VILLAGES "LA FRONTIÈRE"

Oregon Sauv Blanc? Just another shining example of our pioneering spirit.

BOX SCORE			
VARIETY	SAUVIGNON BLANC 100%	ALC	13.5%
APPELLATION	OREGON	PH	3.30
AGEING	STAINLESS STEEL, NEUTRAL OAK AND ACACIA BARRELS	PRODUCTION	362 CASES



VINTAGE RECAP

The 2021 vintage in Oregon 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. The fermentations went very well, and the wines turned out quite fantastic given our nail biting all summer!

WINEMAKING + FERMENTATION

Finding the appropriate moment to pick Sauvignon Blanc is by far the hardest decision. The grape holds onto vegetal flavors up until full phenolic ripeness is met, which in Northern Oregon climate, is typically right before the natural acidity begins to drop. Once picked, we whole cluster ferment and settle for a day before filling mostly neutral French oak barrels and stainless steel barrels. The fermentations begin naturally or with the aid of a pied de cuve prestarter from the vineyard. We keep the lees quantities up to help create texture.

TASTING NOTES

The combination of Friulian and Southwestern French clones in this wine lend to a harmony featuring grassy and mineral intense tones from the Italian clone and mango led characteristics from the French material. The 2021 wine has near perfect balance of acidity and hits many of the notes we look for in Sauvignon Blanc.