

2022

DIVISION "L'ORANGE"

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

BOX SCORE	
VARIETY	PINOT GRIS 44% RIESLING 14% ROUSSANNE 9% CHENIN BLANC 9% GEWÜRZTRAMINER 8% SAUVIGNON BLANC 8% CHARDONNAY 5% ALIGOTÉ 3%
ALC	13%
PH	3.55
PRODUCTION	790 CASES
APPELLATION	AMERICAN SKIN CONTACT WINE
AGEING	8 MONTHS NEUTRAL OAK AND STAINLESS STEEL BARRELS



VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs, thrills and spills, and everything in between. 2022 was no different.

Bud break proceeded in early April, then a massive cold front came through in late April and brought snow and ice, causing widespread frost damage on many of the early buds. The weather stayed rainy and unseasonably cool into June. With primary buds all but gone, this put us seriously behind at that point in the growing season, leaving us pondering if the vintage was done before it even started.

Then the sun came out, the days warmed, and our resilient vines found a way to thrive and grow. The summer was ideal and slowly our spirits rose, but what would happen in early fall? Lucky for all of us, the good weather held until mid-October, providing enough time for us to harvest all of our sites in near-perfect conditions and ripeness.

The grapes for L'Orange came from several vineyards around the Northwest and while our start in the vineyards was rocky, this was the first year since 2018 that all of the sites were harvested in ideal conditions and without complications like wildfires, mildew, or drought.

WINEMAKING + FERMENTATION

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 us, the contrast of savory and aromatic varieties makes for intriguing yet approachable skin contact white wines.

We've come to love the co-ferment of Roussanne and Riesling, which sees the most time on skins - nearly 30 days. This duo anchors the texture of this bottling, giving it depth to layer in the additional white grapes whose skin times range from 1 to 21 days. Each ferment is aged separately in old barrels and stainless steel for about 8 months. Unfined, unfiltered, and with a very small amount of sulfur added prior to release.

TASTING NOTES

Our goal is to make an orange wine you can have a first crush on - an interesting yet accessible 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. The 2022 L'Orange features great balance, finesse, a nice full texture and has just enough earthiness to balance the fruity characters. This wine should be enjoyed immediately!