

2021

DIVISION SAUVIGNON BLANC “ENVIRONS”

Knock-your-socks-off serious Sauvignon Blanc hailing from a special certified organic vineyard.



BOX SCORE			
VARIETY	PINOT NOIR 75% CHARDONNAY 25%	ALC	13%
APPELLATION	VAN DUZER CORRIDER	PH	3.66
VINEYARD	JOHAN VINEYARD	PRODUCTION	96 CASES
AGEING	10 MONTHS NEUTRAL FRENCH OAK		

VINTAGE RECAP

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

In late June in the Willamette Valley, 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.

WINEMAKING + FERMENTATION

We created a pied de cuve (early native ferment) with a small amount of grapes to build a strong yeast population from the native flora. The wine was fermented “sur lie” in one new Harlequin oak barrel (half acacia and French oak) and older white French oak Burgundy barrel. The fermentation went very smoothly and we developed the contrasting fruit and reductive mineral notes that we have found in Redford–Wetle Sauvignon Blanc ferments over the years. After 12 months of lees ageing we racked and settled for about a month before bottling with a small amount of so2 added.

TASTING NOTES

2021 turned out to be a truly magnificent season for the Willamette Valley. Unfortunately, it was our last with the Redford–Wetle in the Eola–Amity Hills after the vineyard’s sale. This wine is American Sauvignon Blanc at its finest, and a beautiful end cap on its final vintage indeed. The wine features a beautiful juxtaposition of classic Sauvignon Blanc mango-led fruit, tarragon, and the flinty notes we have come to love from this site. We hope you love this Old World meets Oregon wine as much as we do!