

DIVISION WINE • MAKING COMPANY •

2022

DIVISION WINEMAKING CO. TROUSSEAU

Beautiful and light on its feet, our new Juraffic light wine

1 BOX SCORE			
VARIETY	TROUSSEAU	ALC	13.0%
APPELLATION	YAMHILL-CARLTON	PH	3.81
VINEYARDS	ABBEY ROAD FARMS	PRODUCTION	50 CASES
AGEING	12 MONTHS IN NEUTRAL FRENCH OAK 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 with near-perfect conditions and ripeness.

This was our first time working with rapidly becoming famous Abbey Road Farms in the Yamhill-Carlton. A organically farmed polycultural bonanza of gardens, vines, and orchards, including our first foray into Trousseau, the lythe Jura grape that's become a favorite on

WINEMAKING + FERMENTATION

This was our first time ever making Trousseau, including working for anyone else or on behalf of client wineries. We decided to handle the fermentation under a cap submersion for most of duration on skins and as per usual for us, we utilized a pied de cuve, our approach to capturing an indigenous fermentation from the vineyard flora. The result was very effective and we ended up with a silky smooth profile that reminded us of the riper Trousseau wines we have had from the Jura. We aged the wine for a year in two old French barrels and bottled it shortly after with just a small bit of so2 added.

TASTING NOTES

We are incredibly pleased with our first Trousseau and imagine anyone who enjoys this grape or is curious to try red wines with a lighter structure, brights red fruits and a deep savory core, will dig this one too. We love this wine so much right now, we suggest drinking up, but it will undoubtedly evolve with some age, so we will be holding some bottles for the down the line. Only 50 case made, so enjoy!