

TASTING NOTES

The welcoming nose opens with fresh aromas traditional of the early Muscat grape including peach, nectarine, lychee, florals and honeysuckle. On the palate, flavors of citrus and tropical fruits emerge around a sweet core. The effervescence and balancing acidity contributes to a lively mouthfeel and clean, harmonious finish.

Peak drinkability: 2019 - 2022

TECHNICAL DATA

Grape Type: Muscat

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic) and Missoula Flood sediment

Harvest Date: September 18 - 20, 2018

Harvest Statistics

Brix: 19.5°

Titrateable acidity: 7.50 g/L

pH: 3.22

Finished Wine Statistics

Alcohol: 9.5%

Titrateable acidity: 7.20 g/L

pH: 3.09

Fermentation: Stainless steel tanks

Bottling Date: April 2019

Cases Bottled: 1,017



VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in veraison caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of the Oregon Wine Board.

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of windblown, glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

WINEMAKING NOTES

The stylistic vision of this wine is based on the Italian Moscato, Moscato d'Asti, which is light, fresh and low in alcohol. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid phenols. The juice was cold settled and racked to another stainless steel tank for fermentation. It was inoculated with a selected yeast strain, which promotes high fruit tones. Fermentation lasted approximately two weeks at 52° F. The wine was racked and bottled at 30° F to preserve the natural CO₂.

FOOD & SERVING SUGGESTIONS

Enjoy well-chilled with a fresh fruit plate, rich cheeses or decadent desserts like peach cobbler, lemon tarts, crème brûlée and sorbet.

