

2017 MÉTHODE CHAMPENOISE *Brut*



VINTAGE FACTS 2017

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler conditions and proceeded to have a slow and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

Courtesy of the Oregon Wine Board.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of wind blown 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

Our Brut is sourced from estate-grown Pinot Noir and Chardonnay. Crafted using méthode champenoise, the wine underwent secondary fermentation in this bottle. It then aged on its lees for 18 months to develop complexity while preserving vibrancy before disgorgement.

TECHNICAL DATA

Grape Types: 54% Chardonnay, 46% Pinot Noir

Chardonnay Clones: Dijon 76, 96 and Espiguettes 352

Pinot Noir Clone: Pommard

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic) and Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: September 13, 2017

Harvest Statistics

- Brix: 18.2°
- Titratable Acidity: 9.30 g/L
- pH: 3.03

Finished Wine Statistics

- Alcohol: 12.4%
- Titratable Acidity: 9.21 g/L
- pH: 3.18
- Sulfate Level: low

Fermentation: Neutral oak barrels

Barrel Regimen: 7 months in barrel, neutral French oak and stainless steel tanks

First Bottling for Tirage: May 17, 2018

Sur Lies Aging: 18 months

Final Bottling: December 2019

Cases Produced: 100

TASTING NOTES

Fine bubbles elevate an inviting bouquet of golden apple, shortbread, white florals and zesty ginger. Attractive apricot and citrus notes meld seamlessly on the palate with almond and brioche flavors gained from extended sur lie aging. The creamy and elegant structure combined with bright acidity carry these flavors through the lingering vibrant finish.

Peak Drinkability: 2018 – 2026

FOOD PAIRINGS

Enjoy in a toast during a celebration, or on its own before the start of a meal. Pair with delicate seafood dishes like fresh oysters, sashimi and grilled scallops or salty, creamy or nutty foods like fried calamari or chicken, caesar salad and soft cheeses.

