

2020 SEMI-SPARKLING MUSCAT *Tualatin Estate*

VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, the daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

THE VINEYARD

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

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.

TECHNICAL DATA

Grape Type: Muscat

Appellation: Tualatin Hills

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

Harvest Date: September 27, 2020

Harvest Statistics

- **Brix:** 22.0°
- **Titrateable Acidity:** 7.00 g/L
- **pH:** 3.39

Finished Wine Statistics

- **Alcohol:** 10.4%
- **Titrateable Acidity:** 7.10 g/L
- **pH:** 3.25
- **Sulfate Level:** low
- **Fermentation:** Stainless steel tanks
- **Bottling Date:** February 5, 2021

TASTING NOTES

The welcoming nose opens of the aromatic Early Muscat grape includes nectarine, peach, citrus, lychee and honey. On the palate, flavors of tropical passionfruit and melon emerge around a sweet core. The effervescence and balancing acidity contribute to a lively mouthfeel and clean finish.

Peak Drinkability: 2021 – 2024

FOOD PAIRINGS

Delicious on its own or on the patio with a picnic. This wine is perfect for brunch, dessert pairing or spicy Asian cuisine to balance and refresh the palate. Enjoy ice cold to preserve the bubbles and serve with fresh fruit salad, peach cobbler, key lime cheesecake and lemon bars.

