

## TASTING NOTES

Aromas of peaches, lychee, citrus and honeysuckle leap from the glass offering a welcoming bouquet. Flavors of tropical fruit, stonefruit and spice emerge over a light-bodied and effervescent palate that finishes clean and refreshing.

Peak drinkability 2017 - 2019.

## TECHNICAL DATA

**Grape Type:** Muscat

**Appellation:** Willamette Valley

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

**Harvest Date:** Sept 30 - Oct 3, 2016

## Harvest Statistics

**Brix:** 25.8° - 26.1°

**Titrateable acidity:** 6.0 - 6.9 g/L

**pH:** 3.29 - 3.35

## Finished Wine Statistics

**Alcohol:** 8.8%

**Titrateable acidity:** 5.4 g/L

**pH:** 3.29

**Fermentation:** Stainless steel tanks

**Bottling Date:** May 17, 2017

**Cases Bottled:** 1,617



## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

*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 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 wine's complex nature and rose petal aromas.

## WINEMAKING NOTES

The stylistic vision of this wine is based on the Italian Moscato, a Moscato of Asti; 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 specially selected yeast strain, which promotes high fruit tones. Fermentation lasted approximately four weeks at 52° F. The wine was racked immediately after fermentation to preserve fruitiness and bottled at 30° F to preserve the natural CO<sub>2</sub>.

## FOOD &amp; SERVING SUGGESTIONS

Delicious on its own, with brunch or a picnic. This wine is perfect for fruit, cheese and dessert pairings like peach cobbler, berry pies and lemon tarts. Enjoy ice cold to preserve the bubbles.

