



PÉTILLANT NATUREL
MELON
WILLAMETTE VALLEY

2018 PÉTILLANT NATUREL MELON

VINTAGE NOTES

2018 WAS THE FOURTH WARMEST YEAR ON RECORD FOR THE PLANET AND THE 8TH WARMEST YEAR IN OREGON HISTORY. WE HAD DRY YEAR OVERALL FOR THE WESTERN U.S. RAIN-WISE, WITH AN UNUSUALLY DRY MAY & JUNE PROVIDING BEAUTIFUL WEATHER FOR FLOWERING AND A SOLID FRUIT SET. WHILE 2018 WAS A WARMER THAN AVERAGE VINTAGE, TEMPERATURES STAYED IN THE LOW TO MID 90S WITH MINIMAL HEAT SPIKES, MAKING FOR A BALANCED YEAR WITH LESS WIDESPREAD HEAT STRESS THAN WE'D SEEN IN PREVIOUS VINTAGES. WITH MODERATELY WARM DAYS OCCUR ALONG WITH COOL NIGHTS, VINES CAN REST IN THE EVENING AND CONCENTRATE EFFORTS ON DEVELOPING MORE FRUIT COMPLEXITY AND FLAVORS. LOW RAINFALL DURING LATE SEPTEMBER AND INTO OCTOBER ALLOWED US TO EASILY MANAGE HARVEST, PICKING GRAPES AT THE *PERFECT* MOMENT INSTEAD OF DODGING RAIN OR HAVING TO PULL FRUIT EARLY. HARVEST WAS SLOW AND STEADY, RESULTING IN TRULY DIALED IN FRUIT COMPOSITION WITH SUGAR LEVELS, ACIDITY, AND PH NICELY BALANCED.

PRODUCTION NOTES

PÉTILLANT NATUREL IS A METHOD OF PRODUCING SPARKLING WINE, ALSO REFERRED TO AS "METHODE ANCESTRALE", WHERE THE CARBONATION OCCURS FROM BOTTLING THE WINE DURING THE PRIMARY, ALCOHOLIC FERMENTATION — IN ORDER TO CAPTURE THE CARBON DIOXIDE THAT IS BEING NATURALLY RELEASED. THIS SPARKLING WINE WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® MELON DE BOURGOGNE GRAPES. WE GRAFTED THIS LOIRE VARIETY INTO THE VINEYARD IN 2011, BUT IT WASN'T UNTIL 2016 THAT WE TOOK THE OPPORTUNITY TO EXPERIMENT WITH THE MELON GRAPES USING THE SAME TECHNIQUES APPLIED TO OUR ORIGINAL PÉT-NAT OF PINOT NOIR. WE PICKED THE MELON ON OCTOBER 20TH, 2018. THE GRAPES WERE DESTEMMED AND CRUSHED, THEN LEFT FOR 24 HOURS OF SKIN CONTACT BEFORE PRESSING. AFTER PRESSING, THE JUICE WAS FERMENTED IN AN EGG, SUR LIE, BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION ON THE WINTER SOLSTICE, DECEMBER 21, 2018.

PRODUCTION: 78 CASES PRODUCED

ALCOHOL: 12.5%

PH: 3.52

TA: 6.7 G/L