



MONTINORE ESTATE

2016

L'ORANGE

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
25 YEARS

VARIETY
**PINOT GRIS (80%)
MUSCAT (20%)**

HARVEST DATE
SEPT 10-29

FERMENTATION
**ACACIA PUNCHEON
OAK PUNCHEON
STAINLESS STEEL
AMPHORA (Muscat)**

TA
5.8

pH
3.37

RESIDUAL SUGAR
0.25%

ALCOHOL
13.5%

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
MARCH 2018

THE VINTAGE

The 2016 vintage was one of the most challenging and delightful in recent years. A wet winter resulted in bud break almost a month ahead of the norm. High soil moistures and an unusually warm spring created perfect conditions for mildew. As an organic and Biodynamic® vineyard, we don't use "silver bullet" chemical sprays when mildew outbreaks occur. Instead, we cared for the vineyard early in the season keeping the vines clean and healthy. When bloom came, the vines looked great. Conditions cooperated through flowering and fruit set. By September, moderate weather slowed ripening and allowed for picking at peak perfection.

THE WINEMAKING

This is our second offering of L'Orange, this time a blend of Pinot Gris (80%) and Muscat (20%). The Pinot Gris was destemmed and spent 36-48 hours on skins, extracting the beautiful color and tannin structure, before gently pressing. The wine was then fermented in a mix of stainless steel, oak and Acacia puncheon, with a portion undergoing malolactic fermentation. The Muscat was fermented on skins in small clay amphora and held for 3-5 months, giving it intense aromas of orange blossom, anise and lilac. In the final blend, the Pinot Gris provides fruit, structure and texture while the Muscat provides the beautiful aromatics.

THE WINE

This orange wine blend of Pinot Gris and Muscat is pleasing to the eye, welcomes you with elevated aromatics, and offers great texture on the palate with unique characteristics. On the nose there is Anjou pear, orange blossom, pineapple, mango and plenty of zesty spice. The floral notes extend to the palate, mingling with cantaloupe, strawberry and roasted nuts. The textured finish offers an additional dimension to explore and enjoy.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by Stellar Certification