



MONTINORE ESTATE

2017

L'ORANGE

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
**MONTINORE ESTATE
KEELER ESTATE**

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
10 YEARS

VARIETY
**PINOT GRIS (62%)
MUSCAT (38%)**

HARVEST DATE
MID-OCTOBER

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

TA
5.8

pH
3.44

RESIDUAL SUGAR
0.04%

ALCOHOL
12.9%

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
OCTOBER 2018

THE VINTAGE

The 2017 vintage began nicely, with normal bud break and a steady spring. The weather in June was near perfect and the vines set an abundance of large clusters. It was the third warmest year of the past 20, though devoid of excessively high heat spikes. The Willamette Valley had a scare in September due to fires in the Columbia Gorge, but the grape skins were not at the point where they would absorb smoke flavors and the wind soon shifted to the east. With near perfect weather, harvest yields were the largest we've had at Montinore Estate since 1997. Yet the grapes were some of the best balanced and fully ripened fruit we have seen.

THE WINEMAKING

This is the third offering of L'Orange, this time a blend of Pinot Gris (62%) and Muscat (38%), with each varietal bringing something marked and nuanced to the finished wine. 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 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

Careful blending and finishing have delivered a wine that is pleasing to the eye, welcomes you with intriguingly pretty aromatics and offers character on the palate with great tannin and texture. Aromas of melon, tangerine peel and honeysuckle lead to a racy palate of citrus, papaya and warm baking spice. High-toned acidity offers a refreshing, lingering finish, while skin tannin adds texture and weight.



Made with Demeter-Certified Biodynamic Grapes

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