



MONTINORE ESTATE

2018

# L'ORANGE

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

VARIETY  
**PINOT GRIS (50%)  
MUSCAT OTTONEL (50%)**

HARVEST DATE  
**MID-OCTOBER**

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

TA  
**6.0**

pH  
**3.31**

RESIDUAL SUGAR  
**0.2%**

ALCOHOL  
**14.0%**

WINEMAKER  
**STEPHEN WEBBER**

BOTTLING DATE  
**AUGUST 2019**

RELEASE DATE  
**OCTOBER 2019**

## THE VINTAGE

An exceptional vintage, the spring and summer of 2018 were some of the warmest and driest on record, and fairly uneventful. Bud break came just a little earlier than average and progressed smoothly. A long cool autumn extended the growing season, allowing the grapes to hang on the vine and develop flavors while retaining acidity. Harvest came fast with a short window and the fruit was impeccably clean and ripe, with good acid and great flavors.

## THE WINEMAKING

This is the fourth vintage of the sought after L'Orange. This time it's an even blend of Pinot Gris and Muscat Ottonel, with each varietal bringing something marked and nuanced to the finished wine. The Pinot Gris was destemmed and soaked on skin for 24-36, 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. Once finished it was blended with estate grown Muscat Ottonel that was fermented on skins in clay amphora 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. The result is an intriguingly aromatic, zesty wine. Aromas of nectarine skin, apricot, white flowers, and melon lead to flavors of orange pith, citrus, ruby red grapefruit and nutmeg. The finish is bright and energetic, lending itself to a wide array of food pairings.



Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by CCOF

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