



MONTINORE ESTATE

2019

# L'ORANGE

*Willamette Valley, Oregon*



APPELLATION

**WILLAMETTE VALLEY**

VINEYARD

**MONTINORE ESTATE**

SOIL

**LAURELWOOD**

VARIETY

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

HARVEST DATE

**MID-OCTOBER**

FERMENTATION

**ACACIA PUNCHEON  
CONCRETE EGG  
STAINLESS STEEL  
AMPHORA (Muscat)**

TA

**5.3**

pH

**3.4**

RESIDUAL SUGAR

**0.25%**

ALCOHOL

**13.4%**

WINEMAKER

**STEPHEN WEBBER**

BOTTLING DATE

**AUGUST 2020**

RELEASE DATE

**OCTOBER 2020**

## THE VINTAGE

The 2019 vintage began with a mild, cooler spring and a warm summer with few extremes. Everything was going to plan until Mother Nature flipped the script in September from ideal ripening to cold and rains. Hard picking decisions had to be condensed between weather breaks, resulting in lower sugar levels and higher natural acidity. This brought out nuances and subtle complexities while maintaining freshness. A challenging, but classic Oregon vintage.

## THE WINEMAKING

The 2019 marks the fifth vintage of the sought after L'Orange. This is a blend of 80% Pinot Gris and 20% Muscat Ottonel, with each varietal bringing something nuanced to the finished wine. The Pinot Gris was destemmed and soaked on skin for 36 hours, extracting the beautiful color and tannin structure, before gently pressing. The wine was then fermented in a mix of various ages of Acacia puncheon, along with a portion in a concrete egg and stainless steel. Once finished it was blended with estate grown Muscat Ottonel that was fermented on skins in clay amphora for 8 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

Leaving Pinot Gris on its skins prior to fermentation allows a stunning salmon-pink hue to develop, along with greater structure. Blend in fragrant Muscat Ottonel that has been fermented on its skins in clay amphora, and something magical happens. Wafts of peach, candied citrus, white flowers and a pinch of nutmeg introduce the 2019 vintage. The palate is complex, highlighted by apricot, papaya and Rainer Cherry. A backbone of acidity offers a mouthwatering finish.



Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by CCOF

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