



# 2018 TROUSSEAU



## THE WINE

The vividly red wine has aromas of dark berries, loam, and baking spices. Acidity and smoothness are perfectly balanced on the palate, with evolving flavors of herbs and fruits such as blackberry, pomegranate, and rhubarb. Light tannins combine with a precise, long finish to suggest promising ageability. Only 259 cases of this wine were produced.

## THE VITICULTURE & VINIFICATION

Trousseau is an ancient variety, originating in France’s Jura region and centered in the hillside village of Montigny-les-Arsures. In 2012, inspired by these wines, Jason Lett planted the Willamette Valley’s first Trousseau.

Our Trousseau is made from estate-grown, certified-organic grapes and transformed to juice by wild yeast. We strive to make a Trousseau that’s the truest expression of the fruit. That’s why we’ve chosen to not fine or filter this wine. Likewise, no sulfur is added during bottling.

## THE VINTAGE

2018 gave us a warm start, cooling after mid-June. Summer was dry with a record 90 days without rain. Days remained cool in spite of the dry weather, with reliable nighttime cooling drops of 25 to 30 degrees. Due to good conditions during bloom, crop yields were modest but healthy. We saw neither the need for radical thinning that we did in 2014, nor the low yields of 2011. And the timing of bloom was almost perfect, setting us up to harvest in late September.

By the time we began picking, the seasonal average temperatures were actually very close to the thirty year average. We managed the ferments more lightly than usual, and also pressed lightly, to encourage finesse from a dry year.

## TECHNICAL NOTES

Aged:	Neutral oak
Production in cases:	259
Bottling date:	May, 2018
Appellation:	Dundee Hills, Oregon
pH:	3.98
Total acidity:	5.1 g/L
Residual sugar	0.0
Alcohol % by volume	12.78

## AVERAGE TEMPERATURES & RAINFALL

