



**VARIETIES & VINEYARDS**

- 51% Pinot Noir - Patton Valley Estate, Gaston, OR
- 35% Gamay - Ridgecrest Vineyard, Chehalem Mountain AVA
- 8% Chardonnay - Patton Valley Estate, Gaston, OR
- 6% Pinot Gris - Burnt Tree Vineyard, Chehalem Mountain AVA

pH 3.38	HARVEST September 10 & 11, 2016	ALCOHOL 12.3%
------------	---------------------------------------	------------------

Dijon Clones 113, 115, 667, 777

ÉLEVAGE Fermented & aged in stainless steel & puncheon	PRODUCTION Hand-picked, carbonic co-fermentation
---	--



PATTON VALLEY is a LIVE certified sustainable vineyard & winery

There's really no way around it, we have completely lifted this idea from the unheralded and mostly unheard of French AOC, Bourgogne Passe-Tout-Grains. We took the loose translation of Passe-Tout-Grains literally, and "heaved it all in", with a little help from our friends. We borrowed some fruit from around the valley, and found some wayward Chardonnay growing amidst the Pinot noir at Patton Valley Vineyard.

We co-fermented this mishmash under carbonic for 10 days, and then destemmed the lot. This was the messy choice, but the fun choice. The wine finished primary fermentation with native yeasts in stainless steel and then went into a neutral puncheon for four months. The wine went through partial Malolactic fermentation in barrel, but didn't finish. This isn't exactly how the French do it, but the rules are pretty loose, so we just kind of rolled with it. Which seemed right. The style is meant to be fresh, lively, and wholly unlike anything else, and it delivers on all counts.

We farm organically under LIVE guidelines which allows the ecosystem to thrive without being blotted out by synthetic chemicals. Without these, farming here takes a lot of work. It is a hands-on approach that keeps us very busy but our vines very happy. We only used fruit from like-minded farmers to round this blend out, so you can be assured the wine is as thoughtful as we are.

In the winery we are hands-off, doing as little as possible to interfere with nature's course. This approach gives our wines their own voice, register, and timbre.

This wine is fresh, fruity, and cheery with strawberry, papaya, meyer lemon, and peony on the nose and bright red fruit, violet, and currant on the palate. All angles and edges, this wine is perfect with a slight chill on it, and as a companion to a picnic, the patio, or after a hard day toiling in the vineyard.

66 Cases Produced