

Winemaker's Notes: 2018 Belle Oiseau (Edelzwicker)

Harvest:

50% Riesling – Hyland Vineyard (McMinnville)
30% Pinot Gris - Belle Pente Estate Vineyard (Yamhill-Carlton)
15% Muscat – Stag Hollow Vineyard (Yamhill-Carlton)
5% Gewurztraminer – McIvor Vineyard (Yamhill-Carlton)

Harvested between 25-Sep and 23-Oct

Crush, press, and settle 48 hours (no SO2)

Fermentation & Aging

30% Fermented in 1200 liter German oak casks (Pinot Gris)
70% Fermented Stainless Steel Tanks (Riesling, Muscat, Gewurztraminer)

Long, cool fermentation (45-55F) using VL1 & VL3 yeasts...extended *sur lie* aging (10 months).

Blended August 13th, 2019 (pre-filtered)

Bottling:

Bottled August 30th, 2019, unfinned, sterile filtered
120 cases produced

13.4% Alcohol
6.9 g/l TA
1.0 g/l Malic (partial ML)
1.5 g/l RS
3.24 pH

Comments:

This is out “traditional” Edelzwicker blend comprised exclusively of noble varietals, with all 4 represented in this rendition. The Muscat and Gewerz provide aromatic lift, the Riesling contributes freshness, and the Pinot Gris and Gewerz add some richness to the palate. Enjoy with charcuterie and fresh raw oysters.