



## 2021 Red Blend – 75% Gewurztraminer, 25% Pinot Noir

<p><b>Single Vineyard:</b> Crow Valley Vineyard  <b>AVA:</b> Willamette Valley  <b>Old Vines:</b> Gewurztraminer and Pinot Noir planted in 1979  <b>Soil type</b> – Iron-rich Bellpine  <b>Self-rooted vines</b> - yes  Farming practices: minimal intervention, dry farming, no irrigation  <b>Spray program</b> – Sulfur  <b>Pesticides</b> – No  <b>Harvest technique:</b> Hand harvested</p>	<p><b>Process</b> – Destemmed, skin maceration for one-month, daily punch-downs  <b>Co-fermented</b> - Yes  <b>Fermentation</b> – Wild yeast collected from the vineyard site (pied de Cuvee)  <b>Fermentation vessel</b> – Neutral oak barrels  <b>Vegan</b> – Yes  <b>ABV</b> – 13.1%  <b>Titrateable Acidity</b> – 6 g/L  <b>pH</b> – 3.5 g/L  <b>Bottled</b> – 8/23/22</p>
--	--

Crow Valley Vineyard is located in South Willamette Valley outside of Eugene. This is a tricky site to work with because it can have early bud-break and late frost which can potentially ruin a vintage and a year's worth of farming. This rather cooler site works in our favor to hang the fruit longer for better physiological ripening without having high brix levels.

Barnaby created this red blend when Crow Valley produced more Gewürztraminer than we knew what to do with. Co-fermenting these two made an absolute gem of a wine! A chillable red!

<p><b>Color</b> – Ruby red  <b>Nose</b> – light bright fruit and high tones  <b>Taste</b> – Watermelon Jolly Rancher candy, raspberry, strawberry, lemon curd  <b>Texture</b> – medium bodied, silky, mouth watering</p>	<p><b>Tips</b> – Chill this wine a bit before you drink. Give it 15 to 20 minutes in the fridge.  <b>Pairing</b> – This wine is very versatile. It can be paired like a white wine with poultry, various cheeses, flakey fish and can also pair nicely with meat like ham, pork, bacon and lots of pasta!</p>
--	---