



## 2022 Jazz Odyssey, White Wine, Willamette Valley

Multi-Vineyard

AVA: Willamette Valley

Farming practices - minimal intervention, dry

faming, no irrigation

Spray program – Sulfur

Pesticides – None

Harvest technique: Hand harvested

Process – destemmed, short-skin maceration

**Fermentation** – wild yeast collected from

the vineyard site (pied de Cuvee)

Fermentation vessel – neutral oak barrels

Vegan - yes

## **Chem panel**

- **ABV** 11.77%
- Titratable Acidity 6.85 g/L
- pH 3.25
- **R/S** 9.4 g/L

**Bottled** – 2/8/2023

COLA: 20005001000050

Our Jazz Odyssey changes up a bit every year. The 2022 Vintage we blended Riesling, Pinot Gris and Viognier. The fruit we use to make this wine, is all the same fruit that we use for our single vineyard wines. All the vineyards are farmed the same way focusing on \*organic farming practices, dry farmed, no pesticides, etc.

This year's Jazz Odyssey is a real stunner! Your customers will be pleased.

Color – light yellow

Nose – citrus, tree fruit

**Taste** – green apple, pear

Texture - crisp, light

Tips – serve chilled, but not too cold

Aging – you can but why? Definitely a porch

pounder this summer

Pairing – anything salty & fatty