



2018 MELON DE BOURGOGNE

VINTAGE NOTES

2018 WAS THE FOURTH WARMEST YEAR ON RECORD FOR THE PLANET AND THE 8TH WARMEST YEAR IN OREGON HISTORY. WE HAD DRY YEAR OVERALL FOR THE WESTERN U.S. RAIN-WISE, WITH AN UNUSUALLY DRY MAY & JUNE PROVIDING BEAUTIFUL WEATHER FOR FLOWERING AND A SOLID FRUIT SET. WHILE 2018 WAS A WARMER THAN AVERAGE VINTAGE, TEMPERATURES STAYED IN THE LOW TO MID 90S WITH MINIMAL HEAT SPIKES, MAKING FOR A BALANCED YEAR WITH LESS WIDESPREAD HEAT STRESS THAN WE'D SEEN IN PREVIOUS VINTAGES. WITH MODERATELY WARM DAYS OCCUR ALONG WITH COOL NIGHTS, VINES CAN REST IN THE EVENING AND CONCENTRATE EFFORTS ON DEVELOPING MORE FRUIT COMPLEXITY AND FLAVORS. LOW RAINFALL DURING LATE SEPTEMBER AND INTO OCTOBER ALLOWED US TO EASILY MANAGE HARVEST, PICKING GRAPES AT THE *PERFECT* MOMENT INSTEAD OF DODGING RAIN OR HAVING TO PULL FRUIT EARLY. HARVEST WAS SLOW AND STEADY, RESULTING IN TRULY DIALED IN FRUIT COMPOSITION WITH SUGAR LEVELS, ACIDITY, AND PH NICELY BALANCED.

PRODUCTION NOTES

MELON DE BOURGOGNE IS A GRAPE VARIETY MOST NOTABLY PLANTED IN THE LOIRE REGION IN FRANCE. OUR ESTATE-GROWN MELON GRAPES WERE DESTEMMED AND LEFT TO SOAK ON THE SKINS FOR 36 HOURS BEFORE PRESSING. FERMENTED BY NATIVE YEASTS IN NEUTRAL BARRELS, THE WINE AGED "SUR LIE" FOR 10 MONTHS BEFORE HEADING TO BOTTLE.

PRODUCTION: 73 CASES PRODUCED

ALCOHOL: 12.6%

PH: 3.56

TA: 5.6 G/L