



2017 Dry Muscat Ottonel, Oak Grove Vineyard

AVA: Eola-Amity

LOCATION: Oak Grove Rd. NW

ELEVATION: 250'

SOIL TYPE: Willakenzie

CLONAL MATERIAL: Muscat Ottonel

VINEYARD SIZE: 64-acre vineyard

VINIFICATION: Whole cluster press, stainless steel fermentation and aging.

PICKING DATE: 10/01/17

TONS/ACRE: 6.25

OWNERS: Eola Hills Winery

PRODUCTION: 330 cases bottled

Location: Eola-Amity Hills is about a 35-minute drive south of Portland, and stretches from Amity in the north to Salem in the south. It's comprised of 37,900 acres.

Climate: The region enjoys a temperate climate of warm summers and mild winters, and 40 inches of annual rain, most of which falls outside of the growing season. The climate in this region is greatly influenced by its position due east of the Van Duzer Corridor, which creates a break in the Coast Range that allows cool Pacific Ocean air to flow through. This drops temperatures in the region dramatically, especially during late summer afternoons, helping to keep grape acids firm.

Soils: The soils mainly contain volcanic basalt from ancient lava flows as well as marine sedimentary rocks and alluvial deposits at the lower elevations. This combination results in a relatively shallow, rocky set of well-drained soils that produce fruit with great concentration.

Topography: Eola Hills, and its northern extension, Amity Hills, is part of a North Willamette Valley hill chain that developed out of intense volcanic activity and the collision of the Pacific and North American plates. The main ridge of the Eola Hills runs north-south and has numerous lateral ridges on both sides that run east-west. The majority of the region's vineyard sites exist at elevations between 250 to 700 feet.

Site Characteristics: Oak Grove Vineyard was originally planted in 1982 and is owned by Eola Hills Winery. The vineyard is located north and east of the town of Rickreall just off of highways 99W and 22. This is one of the few remaining stands of Geneva Double Curtain trellising left in Oregon. It is a way to hang a considerable amount of fruit per plant while still achieving ripeness. It is odd and beautiful looking all at the same time, almost like a strange forest from a fairy tale.

Wine Making and Notes: Dry Muscat Ottonel is a particular pet project that outgrew pet project status and is now an actual part of our wine line-up. Muscat Ottonel is not the highest acid grape out there so it is imperative to pick it early in the ripening stage to ensure there is enough acid left for the wine to taste the way we have in our mental picture of it. This was picked toward the end of the 2017 harvest at just slightly over 19 brix. The fruit was lightly pressed in whole cluster form and then allowed to settle for a couple of days before being inoculated and racked to a stainless steel tank. The fermentation was quick and the wine was fully dry before the end of the November. This was an easy fermentation and the wine stands at 10.9% alcohol. By the end of December the wine was racked from the tank to a bottling tank where it was fined (with clay), cold stabilized and filtered. The wine was bottled on January 21, 2017.

This wine is exactly how it should be. It is floral, airy, smells somewhat of creamsicles and gives the indication that it will taste sweet. However, it is absolutely bone dry on the palate and the only sweetness is the notion that the aromatics leave you with. There is a floral characteristic to fruit and there is a nice cut of acid to the mid-palate fruit. There is just enough weight for a white wine carrying such low alcohol and no sugar so while the wine is light, breezy and refreshing it has texture and mouthfeel that give it complexity and interest. Yes, this wine is basically a total dorkfest in a bottle.