



PATRICIA GREEN CELLARS

2016 Dry Muscat Ottonel Oak Grove Vineyard Eola-Amity Hills Appellation

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 was 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. Way back in the day it was not unusual for wineries to plant a large number of grape varietals as there was no guarantee that Pinot Noir was going to become the dominant varietal and the impetus behind the majority of the Oregon wine industry. So this is undoubtedly one of the very few plantings of this particular variety of Muscat in the state. Our relationship began with Oak Grove in 2007 when we started acquiring Sauvignon Blanc. In 2011 and 2012 we received the balance the Muscat Ottonel they did not use. In 2013 and 2014 we did not receive any of these grapes. In 2015 and again in 2016 we got the entire block of this old vine Muscat.

Wine Making and Notes: The 2016 Dry Muscat Ottonel was 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 bright. This was picked in early September in 2016 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 combination of small, plastic tanks both a new Acacia wood puncheon (500

liters, basically a double barrel) and a once used one giving the wine a ratio of barrel fermented to stainless steel fermented of about 40/60. 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. We allowed for a slightly longer aging time in 2016 than 2015 due to higher natural acidity and a desire to allow for a slight amount of secondary fermentation in 2016. The wine was racked for assembly in early March, 2017 into a bottling tank where it was fined (with clay), cold stabilized and filtered. The wine was bottled on April 11th, 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 with a nice cut of acid to the mid-palate fruit. As the wine opens up, the portion of the wine that was put into Acacia wood to ferment is revealed. Acacia wood does not taste like oak does, largely because it is not oak. It does, in this wine, work with the flavors and acidity of the wine to create a flavor largely reminiscent of lemon merengue pie. There is surprising 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.