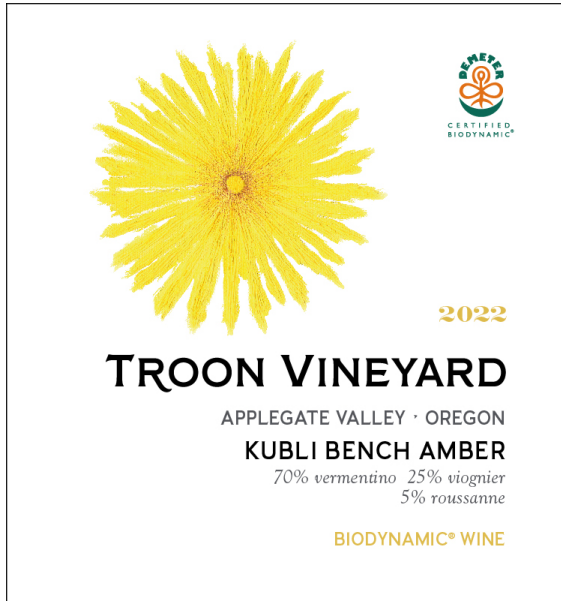


TROON VINEYARD



2022 Kubli Bench Amber



Troon's Kubli Bench series of wines are estate Biodynamic blends. Our Kubli Bench Rosé and this Kubli Bench Amber are currently released, which will be joined in the future by Kubli Bench Red and White. These wines reflect the character of our vineyard and the full range of Southern French varieties we grow. Kubli Amber is surprisingly bright and fruit-forward for an "orange" wine that spent almost a month on the skins of the grapes. Serve cool, not cold, with almost any food you can think of!

Nate Wall's Winemaker Notes

The three components for the 2022 Kubli Bench Amber - vermentino, viognier, and roussanne - were grown and harvested with the intention to make this skin-fermented "orange" or amber wine. Viognier adds complex aromatics and a wonderful

spicy character to the blend. Skin-fermented vermentino adds richness and depth, while roussanne brings fruitiness, acidity, and additional layers of phenolic texture.

Because they are being grown for amber wines, we performed extra leaf removal on these vines in the vineyard to allow for more sun penetration into the fruiting zone, further developing the skin tannins of the grapes. These grapes were then harvested at slightly riper sugar levels with significantly enhanced phenolic development as compared to the same grapes harvested for a white wine.

Due to their varying ripening times, each variety was harvested and fermented separately in open-top fermentors outdoors, typically with about 30% whole-cluster inclusion. Fermentations proceed spontaneously with native yeasts, and generally reach dryness in 3-4 weeks. They are then pressed to neutral oak barrels, including a small number of acacia barrels, for aging and spontaneous malolactic fermentation. The wine stays in barrel until just before bottling, when it is racked to stainless steel tank and a small amount of SO₂ is added. It is then bottled unfiltered and unfiltered.

On the label: Dandelion by Oregon artist Janet Ekholm. We harvest significant quantities of dandelions on our farm, with which we make Biodynamic Preparation 506. Applied to our compost piles, 506 stimulates the potassium/silica bacteria in the soil to work more effectively with the growth forces of the plant

