

TROON VINEYARD & FARM



2022 Druid's Red

How our Druid's wines were crafted has been fluid for a few years, but now we are on solid ground — that ground is our estate Biodynamic vineyard here in Oregon's Applegate Valley. In the past, the Druid's wines were a hodgepodge fueled by a jumble of purchased grapes and cellar manipulation — no more. We've removed the fluid from the Druids and replaced it with wine. Our Druid's Biodynamic Blends are authentic wines produced only from our estate grapes. The production of our Druids wines is a small fraction of what they used to be, but now every grape comes from vines farmed during the entire vintage to become our Druids. We could not be prouder of our new Druid's Biodynamic Blends. Each is naturally crafted from Southern French varieties we grow on our estate vineyard to make delicious wine upon release while still being complex and beguiling.

Troon Vineyard Druid's Red is a blend of grapes native to Southern France that we grow on our estate, and the blend changes to reflect each vintage. The 2022 Druid's Red blend is composed primarily of grenache, syrah, and mourvèdre, along with a lagniappe of other varieties.

Nate Wall's Winemaking Notes

Fruit for the 2022 Druid's Red was picked from September 17th (our early ripening Joseph Phelps clone of syrah) through October 6th 2022 (later-ripening grenache), with many picks in between. The Druid's Red is a "GSM" styled Rhône blend from multiple blocks across our estate and is intended to reflect each vintage. We have syrah, grenache, mourvèdre, carignan, cinsault, and counoise hailing from the Rhône, along with negrette, tannat, malbec, tibouren, and cabernet franc hailing from south / southwest France.

As with all wines from Troon, no additives, acid or sugar adjustments, enzymes, or sulfur additions are used at crush. Primary fermentation occurs spontaneously with indigenous/native yeasts and bacteria in open-top bins or vats outside. The wine is handled gently during fermentation with just one punch-down or foot-treading per day for roughly three to four weeks. The wine is then pressed off to age in neutral French oak barrels for roughly ten months prior to being bottled unfinned and unfiltered, with a small dose of sulfur added at bottling.

