

TROON VINEYARD & FARM



2022 Druid's White

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 White is a blend of grapes native to Southern France that we grow on our estate. We have marsanne, roussanne, viognier, grenache blanc, picpoul blanc, clairette blanche, bourboulenc and vermentino to choose from for our Druids' White, and the blend changes to reflect each vintage. The 2022 Druid's White blend is composed of vermentino and marsanne with a lagniappe of other varieties.

Nate Wall's Winemaking Notes

The grapes for this year's Druid's White were harvested over 16 days starting September 29th and ending October 14th. The grapes were loaded into the press whole cluster (being first foot-treaded in the case of vermentino) before being gently pressed to stainless steel tanks. The juice then settled for roughly 24 hours before being racked to neutral French oak barrels for fermentation.

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 yeasts and bacteria. The barrel ferments in our cellar are cool and very slow, typically taking several months to complete their primary fermentation, finally finishing when the cellar starts warming up in the spring. During this time, malolactic fermentation also occurs spontaneously. Usually, one hundred percent of the malic acid is converted to lactic acid, giving the wines a richer, rounder mouthfeel which is also enhanced by the extended time spent on their primary lees. After roughly seven months in barrel, this wine was racked to tank for blending and bottling, receiving a small sulfur addition before bottling.

