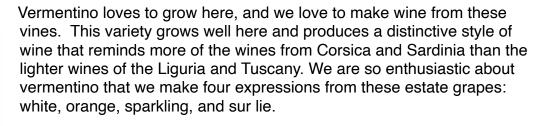
TROON VINEYARD







2022 Vermentino



This is our purest expression of the fruit flavors of vermentino grown in the Applegate Valley. Bright, fresh, and vibrantly vermentino, our 2022 Troon Vineyard Vermentino expresses the crisp character of Oregon wines. As Troon is just 60 miles from the coast of the Pacific Ocean, we can't help but recommend this wine with our local seafood – especially Dungeness crab!

Nate Wall's Winemaking Notes

TROON VINEYARD

VERMENTINO

Our 2022 Vermentino was harvested from two separate blocks in the early mornings of October 11th and 14th. After the short trip from the vineyard to the winery, the grapes were foot-treaded and allowed to soak on skins for a few hours before being loaded into the press. After pressing, the juice is settled for approximately twenty-four hours before being barreled down 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/native 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

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.

