

TROON VINEYARD



2020 Tannat

Applegate Valley Oregon

Troon Vineyard is a Demeter Biodynamic® Regenerative Organic Certified™ farm in Oregon's Applegate Valley. We naturally craft wines to bring pleasure to your life. All Troon wines are made from Biodynamic grapes spontaneously fermented with indigenous yeasts with no additives of any kind.

On the label: A poppy by Oregon artist Janet Ekholm. Biodiversity is a key element in our biodynamic farming. Life on our farm includes cider apples, a vegetable garden, re-wilded honeybees, sheep, chickens, wildlife, dogs, humans, and, of course, grapevines. Not only have we dedicated ten acres exclusively to pollinator habitats, but our entire vineyard is also a pollinator habitat, and each spring is filled with these beautiful poppies and swarms of very contented honeybees.

The legendary tannins of the tannat variety have found a terroir that tames them a bit at Troon Vineyard. While still a full-bodied, structured wine that will age well for years, our granite soils give a more rounded, silky character to the tannins of our 2020 Tannat.

Winemaker Notes from Nate Wall

We find that the fruit from our older Tannat plantings are often improved by co-fermenting them with some malbec, and such was the case with 2020. Most of the fruit was loaded into a large, open-top neutral French oak vat, with the remainder into bins, and included on average, about 75% whole clusters. Whole cluster fermentation can enhance the spiciness of tannat, broaden out the mid-palate and can also help to soften tannat's tendency towards higher acids. The ferment started spontaneously from indigenous yeasts, and finished roughly 4 weeks later. The resulting wine is 76% tannat, 24% malbec. The wine was pressed off to age in neutral French oak barrels for 18 months prior to being bottled unfiltered and unfiltered, with a small dose of sulfur added at bottling.

13.7% alcohol, 275 cases produced



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