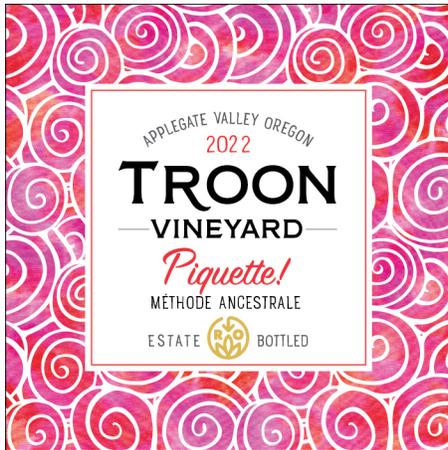




TROON VINEYARD



2022 Piquette! Applegate Valley, Oregon



It's hard to believe, but this is our fourth vintage of piquette. When we made our first vintage, there were few around. Today, that is no longer the case as piquettes now seem to be everywhere. Still, the first question we get is always, what is piquette? It is many things, but basically, it is frugal farmer fizz, a type of natural wine that has been made for hundreds, if not thousands, of years. Those frugal farmers wasted nothing. They would add water to the juice and skins left after pressing the wines they sell to make wine for themselves and their workers. Today we have recaptured that spirit, which fits so well with our biodynamic style of agriculture.

A distinct difference between Troon Vineyard Piquette! and most piquettes on the market is the large amount of juice that makes its way into ours, making it decidedly more winery in style than most. We add no sugar as there is more than enough left in the juice to ferment this wine to 10.5% alcohol naturally. We craft our Piquette! more as a pét nat than a traditional piquette and think of it as a hybrid of the two styles. We release this charming wine each spring in time for summer quaffing. As with all of our wines, it is a Demeter Biodynamic® Certified Wine.

Of particular note is the Regenerative Organic Gold Certified® logo on the front label. Troon Vineyard is one of only four farms in the world to attain the ROC Gold Certification, and this is the first wine anywhere to be sold with the Gold logo on the label.

Nate Wall's Winemaker Notes:

Beyond the rehydration process just described, there is an additional unique aspect to our piquette production involving its fermentation. Once the first lot used for piquette comes into the winery, it is pressed for its primary white or rosé wine first, then the remaining skins are rehydrated overnight in the press, where it is pressed again the following morning. This juice is settled for 24-36 hours before being racked to a stainless steel tank, where it is kept at ambient cellar temperature to slowly kick off a spontaneous fermentation - no sulfur, yeast, acid, sugars, etc are added - just juice. Then a day or two later, the next lot of fruit comes into the winery that will also end up in the piquette. It is then pressed off for its primary white or rosé wine purpose, and the skins are rehydrated in the press overnight. The next morning the juice is pressed, and allowed to settle in a separate stainless steel tank. After 24-36 hours of settling, the juice is slowly rack into the already-fermenting piquette in the first tank. This process happens five or six times throughout harvest, adding new juice to the fermenting piquette resulting in a single large co-fermentation of the varied assortment of grapes that make it into our piquette. In 2022, those varieties were mourvèdre, vermentino, cinsault, tannat, roussanne, grenache blanc and négrette (note that all red grape varieties were grown and harvested for rosé wine in this instance).

Troon Vineyard is a Biodynamic® Certified regenerative organic 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 and no additives of any kind. Troon Vineyard is located on the Kubli Bench, high above the Applegate river in the Siskiyou Mountains of Southern Oregon. It is a biodiverse farm of almost 100 acres. Life on our farm includes apples, a vegetable garden, re-wilded honeybees, sheep, chickens, wildlife, humans and, of course, grapevines.