

TROON VINEYARD & FARM



Regenerative
Organic
Certified™



CERTIFIED
BIODYNAMIC®

2022 Vermentino

Vermentino loves to grow here, and we love to make wine from these vines. This variety grows well here and produces a distinctive style of wine that reminds more of the wines from Corsica and Sardinia than the lighter wines of the Liguria and Tuscany. We are so enthusiastic about vermentino that we make four expressions from these estate grapes: white, orange, sparkling, and sur lie.

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

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 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.

