BEVX REPORT

TROON VINEYARD VERMENTINO APPLEGATE VALLEY 2022

Analysis

We have been a fan of the Troon Vermentino since first tasting their 2014 vintage — now they are flirting with perfection. It was clear then, and remains certain now, that the climate and soils in Oregon's Applegate Valley is ideal for growing grapes like Vermentino. Troon Vineyard's Vermentino is not styled in the mold of either French or Italian Vermenting, rather it is developed into a very unique style that is 100% Troon. At Troon they are so committed to Vermentino that they make four different versions — white, orange, sparkling, and sur lie. Troon's 2020 Vermentino was harvested in mid October. The grapes were foot-treaded and allowed to soak on the skins for a few hours before being pressed. The juice was settled and then fermented in neutral French oak barrels. Everything from fermentation to malolactic fermentation occurs naturally and spontaneously. The result is a stunning wine with depth and charm. Get it before it's gone.

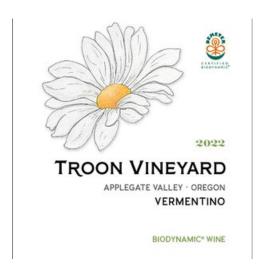


Tasting Note

Brilliant, light straw color. The aromatics are intense, offering scents of spring flowers and lemon curd with supporting notes of bees wax, meringue, wet stones, and kumquat. The palate confirms the nose delivering a ripe orchard fruits-driven core with flavors of white peach, kiwi, star fruit, and citrus zest. The finish is long and lingering with a complex quince accent. Medium-bodied and perfectly balanced with a vibrant yet lush texture.

How to Enjoy

This terrific white is the ideal aperitif offering complex flavors and perfect balance. Pair this with simple preparations of fish and fowl or with any delicate cream sauce.



Country: USA

Region: Oregon

Appellation: Applegate Valley

Varietal: Vermentino

Retail Price: \$30

ABV: 13.1%

