



2016 Auxerrois

Zenith Vineyard

Release Date: September 1st, 2017

Production: 98 cases

Crop Level: 3 tons/acre

**Harvested: September
13th, 2016**

Bottled: June 2017

Alcohol: 13.5%

**Suggested Pairings: Rich
seafood or pork dishes**

**Aging Recommendation:
2-3 years**

Available Bottlings:

- 750mL



This Alsatian grape, a Chardonnay sibling, is rarely seen or grown in the US. It is often blended with Pinot blanc.

Vineyard Notes

Zenith, our Estate Vineyard, is centrally located in the Eola-Amity Hills AVA, 11 miles northwest of Salem, Oregon. It is one of only five known vineyards in Oregon growing Auxerrois, and it has been growing at this vineyard site since 1999. An additional 2.5 acres were planted in 2012 for on-site production. The grapes come from six year old vines planted on a gentle hillside on old sedimentary soil.

Production Notes

The grapes were pressed whole cluster, fermented in neutral French oak barrels and rested on the lees for eight months.

Vintage Notes

The 2016 seasons was the third in a string of warm summers and early harvests. It produced the smallest crop of the three. The harvest began with a bit of heat and dehydration in the fruit. The immediately resolved with cooler temperatures and rest of the harvest produced well-balanced fruit with lovely flavors and ripe tannins. We finished picking at the end of September, producing a total of 10,200 cases. In general 2016 produced lush, early-drinking wines with lovely aromatics and accessible fruit, spice and floral notes. They can be aged and are quite accessible in their youth.

Tasting Notes

Our 2016 Auxerrois, our first release of this varietal, has viscous aromas of peach pie, pear compote, and white peony. Your mouth fills with rich white and yellow peach preserves, rose water and nutmeg. The fruit on the palate merges with a savory floral note that extends into the finish. This would be a great match with pasta and roasted vegetables or rich cheeses with persimmon paste. Enjoy this wine now.