



2017 Auxerrois

Zenith Vineyard

Production: 215 cases

Crop Level: 3.1 tons/acre

**Harvested: September
25th, 2017**

Bottled: April 2018

Alcohol: 13.5%

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

**Aging Recommendation:
2-3 years**



**LIVE
CERTIFIED
SUSTAINABLE**

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. 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 1000 liter Acacia barrels and rested on the lees for six months.

Vintage Notes

2017, after three very warm and early harvests, brought a welcome change with cooler temperatures during the summer and a normal harvest window. We began picking on September 15th for sparkling wine. After a week with temperatures in the 70's, we harvested Chardonnay between 9/22 and 9/29. All of the Pinot noir was picked in a two-week window beginning on 9/26 with continued pleasant temperatures and no rain. The wines have more aromatic and flavor nuances with balanced acidity and moderate alcohols.

Tasting Notes

Commonly blended with Pinot Blanc, our 2017 is 100% Auxerrois. This grape ripens earlier than Pinot Blanc and its lovely perfume is clearly evident. Aromas of peach and fuji apple with hints of white peach are followed on the palate by broad, savory flavors of mirepoix that lead into white pepper and melon in the finish.