



NOT SO INNOCENT
2023 GRAUBURGUNDER,
MOMTAZI VINEYARD
McMINNVILLE AVA

Technical Details

Production: 93 Cases
Harvest: 9/26 & 9/29/17
Bottled: June 2024
Alcohol: 13%
Residual Sugar: 9 grams/liter

Harvest

After a cold, wet winter and early spring, bud break was delayed to late April. The spring warmed up rapidly and we experienced huge growth in our cover crop. Bloom was mid-June and the summer was dry and warm. Rain was welcomed in late August to get the vines working again. On September 15 we picked the first Chardonnay from Enchanted Way Vineyard, our Estate. Most of our Pinot noir was picked in the last ten days of September. Harvest ended October 8th with Riesling from Temperance Hill Vineyard. As the wines develop, the Estate Chardonnays stand out with broad flavors, bright and layered fruit and impressive length.

Production

The fruit was destemmed into a macro-bin and the must was left on the skins for 48 hours. Fermented in stainless steel, the wine was kept in tank for 8 months before bottling.

Winemaker's Tasting Notes

Let this bottle transport you to a tropical paradise. Scents of Papaya, passion fruit and lilies will tantalize your nose. This skin contact pinot gris with a touch of Gewürztraminer from old plantings in this block from Momtazi vineyard, has bright Acidity reminiscent of pink grapefruit that starts the flavorful journey. The texture and body paired with bright acidity and fresh fruit flavors, accentuated by an off dry finish, make this wine perfect for any occasion.

Serve chilled