



# 2021 L'ORANGE



APPELLATION  
**TUALATIN HILLS**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

VARIETY  
**PINOT GRIS (83%)  
MUSCAT OTTONEL (17%)**

FERMENTATION  
**ACACIA PUNCHEON  
STAINLESS STEEL  
CLAY AMPHORA**

TA (g/L)  
**5.7**

pH  
**3.44**

RESIDUAL SUGAR  
**0.10%**

ALCOHOL  
**13.7%**

WINEMAKER  
**STEPHEN WEBBER**

BOTTLING DATE  
**MAY 19, 2022**

## THE VINTAGE

2021 was another year of extremes in Oregon. The spring started out with good soil moisture and average weather. Unfortunately, during the bloom we had a cool rainy period and even some hail that significantly reduced the size of our crop. After bloom we had good fruit remaining on the clusters. Summer brought a legendary heat to the Northwest with two record-breaking days of 115° and 116°. Fortunately, the hot weather didn't damage the fruit, but we had some disruption of cluster development resulting in smaller bunches at harvest. After the heat dome episode, the weather turned back to more normal Northwest conditions, and we had a very nice ripening. The fruit we did get was of excellent quality although the harvest was very small. Sugars were in the normal to high range with beautifully balanced acids and concentrated flavors.

## THE WINEMAKING

2021 marks the seventh vintage of the sought after L'Orange. This is a blend of 83% Pinot Gris and 17% Muscat Ottonel from the estate, with each varietal bringing something nuanced to the finished wine. The Pinot Gris was destemmed and soaked on skin, extracting the beautiful color and tannin structure, before gently pressing. The wine was then fermented in a mix of various ages of Acacia puncheon and stainless steel. Once finished, it was blended with estate-grown Muscat Ottonel that was fermented on skins in clay amphora. The Pinot Gris provides fruit, structure and texture while the Muscat provides the beautiful aromatics.

## THE WINE

Leaving Pinot Gris on its skins prior to fermentation provides a stunning salmon-pink hue, along with great structure. Bright aromas of peach, pear and orange peel develop into lavender, almond and rose petal on the nose. The entry on the palate carries flavors of green tea, plum, wild ginger and delicate apricot. The luscious texture and voluminous mouthfeel allow for a lingering finish of crisp clementine.



Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by CCOF

**93** & EDITOR'S  
CHOICE  
**WINEENTHUSIAST**