



Nerthus 2021

I'm very happy to offer you this refreshing, delicious wine made of 50% skin-contact Pinot gris, 30% skin-contact old vine Early Muscat, and 20% old vine White Riesling. All fruit except for the Riesling was destemmed into small fermentors and pigeages occurred once per day. The whole cluster pressed Riesling fermented in a stainless tank. After 11-14 days, the skin-contact wines were drained and gently pressed to taste and moved into a stainless tank along with the Riesling. The Nerthus was allowed to complete malolactic fermentation. Élevage was in a stainless tank until bottling.

The Nerthus has a delightfully bright pink colour with hints of salmon and fuschia and brilliant transparency. It's visually very pleasing. The nose is full of fresh peach and apricot (stone-fruit) notes with floral and mineral notes. Though bone dry, there is mouth-watering peach and apricot fruit that is carried nicely by the racy acidity. This alpine-fresh wine is a real joybringer. I think if it were a rock it would be rose quartz or pink amethyst.

Appellation: Willamette Valley A.V.A.

Picking Dates: Durant Vineyard Pinot Gris (1993): 19 September. Weber Vineyard Pinot Gris (franc de pied 1983): 19 September. Early Muscat (franc de pied vines planted in 1982 at Eola Springs Vineyard): 14 September. Maresh Vineyard White Riesling (franc de pied 1970): 15 September

Élevage: 4 months in stainless tank

Bottling Date: 2 February 2022

Alcohol: 13.0 %

Cases Produced: 742