



## 2021 S P I R A L

Notes: This is our version of a Rhône white blend - a crowd favorite. We made sure to pick every varietal right at peak ripeness, and ferment them separately in neutral french oak. Once primary & secondary fermentations finished, the wines had four months aging on lees before being carefully racked to go into bottle. Each grape brings a unique character to the table, creating a balanced, crisp, well rounded white blend that can be enjoyed on numerous occasions.

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### **APPELLATION**

Applegate Valley, Oregon

### **MALOLACTIC FERM**

Yes

### **VARIETAL COMPOSITION**

39% Marsanne  
39% Roussanne  
22% Viognier

### **DATE BOTTLED**

3/22/2022

### **HARVEST DATE**

Multiple throughout September & October

### **ALCOHOL**

11.2%

### **HARVEST DATA**

Brix: 22.2  
TA: 7.5 g/l  
PH: 3.25

### **PRODUCTION**

365 Cases

### **VINEYARD SOURCE**

Blocks 2, 3, 6 & C, Estate Grown

### **SUGGESTED RETAIL**

32\$ / bottle 750 ml

### **CELLAR TREATMENT**

Native yeasts, minimal sulfur

### **CERTIFICATIONS**

Demeter Certified Biodynamic