

RAW WINES FROM THE PACIFIC NW

IOO% Auxerrois
Zenith Vineyard | Eola-Amity Hills AVA | Willamette Valley | Salem, OR
I2.2% ABV

A cool climate Alsatian variety, the Auxerrois [oh-zey-wah] is crisp and delicious with a frosty, floral flair. Honeysuckle, orange blossom, salted grapefruit.



ORGANIC FARMING PRACTICES

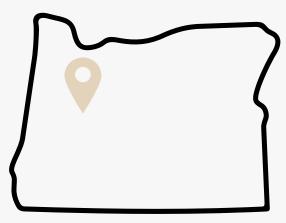
200 CASES PRODUCED

UNFINED

UNFILTERED



The 2020 Auxerrois underwent whole-cluster fermentation with maceration on the skins for thirty days.



Zenith Vineyard boasts 87 acres organically farmed vines in the Eola-Amity Hills AVA, a sub-appellation of the Willamette Valley AVA. Aptly named for the Greek god of the winds, Aeolus, the AVA is characterized as a maritime climate, due to the Pacific winds that blow through the Van Duzer Corridor Gap. Mild winters and cooler summers impart higher levels of acidity to the fruit grown here. Zenith was first planted in 1982, and grows Pinot Noir, Pinot Blanc, Chardonnay, Gamay, Tempranillo, and of course, Auxerrois without the use of any pesticides or herbicides. All the vines are nourished with compost created on the 2000 square foot composting facility on the property, built in 2009.