



BIG SALT

2021 BIG SALT

50% Riesling – 30% Gewurztraminer
14% Early Muscat - 3% Sauv Blanc
3% others.

Soils: Volcanic ash, basalt, marine sediment, alluvial, serpentine.

Elevation spanning: 250 to 1500 feet

Harvest: Sept 10th – Oct 20th, 2021

ABV 12.9%, **pH** 3.3., **TA** 6g/L, **SO2** 40ppm, **RS** <5

Vineyard info:

Up to 10 vineyards – certified organic or practicing similar farming. Average vine age = 35 years. AVAs include: Columbia Gorge, Willamette Valley, Elkton, Dundee Hills, Rogue.

Production

- **Native yeast**
- **Co-fermented**
- **SO2 added before bottling.**
- Early Muscat & Gewurz skin contact 3-24 hours.
- Riesling = partial skin contact – 3 hours.
- Unfined and filtered. Vegan.

Big Salt is a co-fermentation rather than a blend – meaning we allow mother nature to create complexity rather than attempting to blend the wine after the fact. Starting in mid Sept, we pick Gewurz that is then soaked on the skins then pressed to tank. As that juice begins to ferment, we incorporate Early Muscat, followed by Riesling, then an additional pick of Gewurz, followed by Pinot Blanc and Riesling. Big Salt is the culmination of the myriad of climates Oregon vineyards have to offer in each vintage.

Wine

2021 Big Salt erupts from the glass with a mélange of citrus – bergamot, flamed lemon, sweet grapefruit. Salty white tea aromats are interlaced with pithy lemon before a waft of alyssum hits your senses. Classic Big Salt on the palate – racy acidity combined with beeswax-y textures before finishing dry.

Big Salt pairs well with fish tacos, pesto chicken pasta, pad thai...or just chilling.

Cellar: 3-8 years of optimal drinking.

Barcode/UPC: 8 67521 00024 3