AMBER II

WILLAMETTE VALLEY OREGON

INNOVATION SERIES

Our Innovation Series introduces unbridled winemaking curiosity and technical exploration into our classic lineup. Each new vintage provides an opportunity to explore different varietals, different techniques, and bend the traditional winemaking rules. These small batch experiments are adorned with original artwork each vintage.

Amber wine, also known as Orange wine, hearkens back to ancient winemaking techniques. Crafted similarly to red wine but with white wine grapes, it boasts a captivating spectrum of colors—from light orange to deep bronze—hence the name amber/orange wine.

VINTAGE

Two vintages in the making, Amber II is a multi-vintage blend of Chardonnay, Pinot Gris, and Muscat, lovingly fermented on their skins. This unique wine journeyed through time in large oak barrels, embracing the *sans soufre* approach (no sulfur added) while grooving to the soulful tunes of Gypsy jazz for months. Finally, it was bottled with a touch of lees, ensuring protection against oxidation and enriching its texture. Intentionally wild, delightfully untamed.

WINEMAKER'S IMPRESSIONS

Faint Peach & Muscat — Saline & Savory — Crisp & Clean

WINEMAKING

CASE PRODUCTION: 125

FERMENTATION STYLE: Fruit was 100% destemmed and fermented with a South African yeast isolate to enhance aromatic expression. Aged 30 months in neutral 500L Puncheons.

ABV: 12.4%

