

#### WINE

100% AGED IN STAINLESS STEEL ON LEES

FOR 36 MONTHS

BRIX AT HARVEST 20.1

pH 3.12 | TA .71g/100ml |

#### VINEYARD

DRY FARMED | LAURELWOOD SOIL

#### INGREDIENTS

GRAPES, SULFUR, ORGANIC YEAST

NUTRIENT, NATIVE YEAST



davidhillwinery.com

## 2019 Melon de Bourgogne

### Vintage Overview

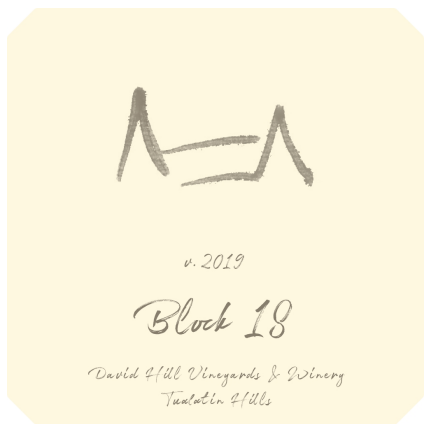
Aged on lees for 3 years, this wine offers layered and complex flavors. On the nose, a prominent burst of dewy brine give way to white flowers and honeyed pear. On the palate, mouthwatering lemon and sea salt present a heaviness and body, along with a lingering mineral finish.

### In the Vineyard

In 2019, the Northern Willamette Valley saw a return to a more classic cool vintage. Spring was warm and damp with a late bud-break, while the growing season was moderate and steady. Early rains and a rapid October cool down created the need for strategic harvesting of fruit, which rewarded us with optimal ripeness and retention of acidity. From 2019 we may see one of the best vintages in the last two decades.

### In the Winery

Melon de Bourgogne is one of the latest ripening white varietals on the property and ripens in cold conditions. This results in a high acid, salty, mineral driven wine that is aged on the les for a minimum of 3 years.



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