



2020 Melon De Bourgogne

Vintage Overview

Aged on lees for 3 years, this wine offers a layered complexity of flavor. Juicy ripe pear and jasmine tea meet aromas of dewy, coastal fog and Parmesan rind. Forward ripe fruit with an underlying minerality meet on the palate and finish with a lingering maritime saltiness.

In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit escaped untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure.

In the Winery

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

WINE

FERMENTED & AGED IN STAINLESS STEEL

ON LEES FOR 36 MONTHS

pH 3.12 | TA .71g/100ml

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com



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