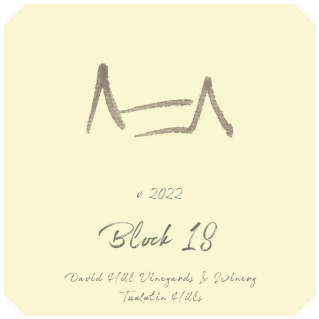

WINE
FERMENTED IN NEUTRAL FRENCH OAK BARRELS AND AGED ON LEES IN STAINLESS STEEL FOR 42 MONTHS
pH 3.33 | TA .55/100mL
VINEYARD
OLD VINE | LAURELWOOD SOIL | DRY-FARMED
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

2022 Melon de Bourgogne

Vintage Overview
Aged on lees for 4 years, this wine offers layered and complex flavors. Aromas of yuzu and lemon zest, as well as herbal notes of chervil and fennel fronds meet the minerality of oyster shells and briny, salty air. On the palate, a lovely mouthfeel, with notes of citrus and pear, complements a textural component of pear skin, creating a dry, clean finish.

In the Vineyard
In 2022, the vintage in Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage however due to its location in the valley. Cooler than most areas and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a fully ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

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 undergoes primary and secondary fermentation in neutral French oak, finishing in steel drums with lees for 4 years.

davidhillwinery.com

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