

WINE

BRIX AT HARVEST 23.1

FERMENTED IN NEUTRAL FRENCH OAK

pH - 3.54 | TA - .64g/100ml

VINEYARD

50 YEAR OLD PLANTING

DRY FARMED | SELF ROOTED

LAURELWOOD SOIL

2018 Melon de Bourgogne

Vintage Overview

Subtle notes of floral and pear compliment flavors of honeyed quince on the palate. A lengthier finish, structured by acidity, makes this a great wine for richer foods. Utilizing the tradition of muscadel sur-lee aging (staying on the lees) and neutral oak allowed organic malolactic fermentation.

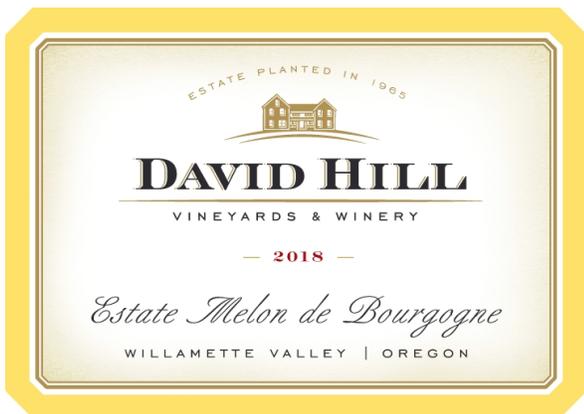
In the Vineyard

The 2018 vintage was exceptional for white wines in the Willamette Valley. Spring and Summer were unusually warm, and bereft of major heat spikes. However, the harvest was much cooler than the harvests of recent vintages. The diurnal temperature was over 30 degrees, which helped to retain acids and extend hang time.

In The Winery

Fermented in neutral oak, this wine organically went through malolactic fermentation.

davidhillwinery.com



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