

Division Chardonnay Un Willamette

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Chardonnay is an excellent conductor of “terroir” and notoriously amplifies winemaking decisions. We like to vary the ripeness levels to coax different profiles from each our sites and we are very careful with the barrels we choose to let them help structure and season the wine, but not dominate the character of the Chardonnay sites. The wines are fermented with indigenous yeasts and kept on their lees for 9-10 months. A small amount of sulfur is added the following spring after malolactic fermentation, and the wines are kept on their lees until a month or so before bottling.

ALCOHOL BY VOLUME: 12.7%

ANNUAL PRODUCTION: 401 cases

THE STORY

Division Winemaking Company is a Portland, Oregon based winery founded in 2010 by Kate Norris and Thomas Monroe. Inspired by the wineries of the Loire, Beaujolais, Burgundy and the Northern Rhone, where Kate and Thomas first learned winemaking and viticulture, Division crafts approachable and balanced wines with an emphasis on minimal manipulation in the cellar.

PHILOSOPHY: Tom and Kate are inspired by the wineries of the Loire, Beaujolais, Burgundy and the Northern Rhone. Tom and Kate like to work with well-farmed fruit from terroir-expressive vineyards to craft wines that are approachable and balanced, with as little manipulation in the cellar as possible.



THE ADJECTIVES

OVERALL: A balanced triumph of dense flavor and lithe weight

AROMAS / FLAVORS: A deeply intoxicating melange of floral chamomile, quince, and flint

THE SELLING POINTS

AWARDS: 93pts James Suckling

SUSTAINABILITY: Vegan, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

