



2021 Aligoté, X Saxa Vineyard, Eola-Amity Hills, Willamette Valley

75 cases produced

\$40 Retail

Aligoté, the other notable white grape of Burgundy, is experiencing a resurgence in its home as well as in the new world. Traditionally blended with Chardonnay or made into the classic Kir cocktail, this variety was exiled in 1937 to the appellation of Bouzeron where it was quietly enjoyed by the local Burgundians. In the Willamette Valley, Aligoté embraces everything we love about acid, tension, and minerality, so we began searching for a great Aligoté vineyard.

Our tenacity paid off in 2018 when Craig Williams grafted over .39 acres of vines to Aligoté on his X Saxa Vineyard in the Eola- Amity Hills. The high density, organically farmed vineyard was originally planted to Riesling in 2005. This site is an extremely steep, south-facing volcanic slope, adjacent to his X Novo Vineyard.

The grapes are lightly crushed prior to pressing. The fermentation takes place with native yeast and is aged on its lees in two 350 liter barrels for ten months. Our Aligoté holds onto 25% of its malic acid, bringing a brilliant tension to the wine.

The juxtaposition of fruit and earth on the nose is alluring. Lime leaf and lemon balm jump out of the glass on top of layers of citrus blossoms. The flinty aromatics are unmistakable and the texture of wet limestone gives this wine breadth and weight. Crunchy white peach, lime zest, and orange sherbet flavors drive the wine, while a rich, Mirabelle plum skin note completes the finish.

Farming: Organic

Ingredients: 100% Aligoté grapes from the Willamette Valley, SO2

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 350-liter barrels for 10 months & finished for 1 month in a stainless steel tank.
0% New Oak

Malolactic conversion: 75%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l