

# Division Tulips

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## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Van Duzer Corridor

**CEPAGE:** 75% Pinot Noir, 25% Chardonnay

**WINEMAKING:** We utilized the pied de cuve (vineyard native yeast cultivation) build-up, a technique that we now use for nearly all of our ferments. The Pinot Noir component (75%) was left whole cluster and the Chardonnay component (25%) destemmed, which resulted in a somewhat semi-carbonic fermentation. We feel that the fermentation method and varietal co-ferment resulted in a gorgeously complex wine. Aged for 10 months in three neutral Burgundy barrels (228 liters), this wine only sees only a miniscule amount of sulfur added one time just before the wine bottling.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 10 months neutral French oak

**ANNUAL PRODUCTION:** 96 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:** Light and elegant

## THE SELLING POINTS

**SUSTAINABILITY:** Certified Biodynamic, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

