

# Division Chardonnay Un Willamette

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Willamette Valley

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** 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.

**AGING:** 9 months French oak barrels/puncheons & 1 month in stainless

**ANNUAL PRODUCTION:** 482 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

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

