

Division L'Orange

THE FACTS

COUNTRY: USA - OR

REGION: Oregon

APPELLATION: Oregon

CEPAGE: 44% Pinot Grigio / Gris, 14% Riesling, 9% Roussanne, 9% Chenin Blanc, 8% Gewurztraminer, 8% Sauvignon Blanc, 5% Chardonnay, 3% Aligote

WINEMAKING: We've come to love the co-ferment of Roussanne and Riesling, which sees the most time on skins - nearly 30 days. This duo anchors the texture of this bottling, giving it depth to layer in the additional white grapes, whose skin times range from 1 to 21 days. Each ferment is aged separately in old barrels and stainless steel for about 8 months. Unfined, unfiltered, and with a very small amount of sulfur added prior to release.

AGING: 8 months neutral oak & stainless steel barrels

ANNUAL PRODUCTION: 790 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

AROMAS / FLAVORS: Lovely citrus and floral

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast - Editor's Choice

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

