

# Division Salmagundi American Red

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Oregon

**CEPAGE:** 60% Sangiovese, 30% Syrah, 10% Nebbiolo

**WINEMAKING:** Each of the varieties were individually fermented, including both traditional and whole cluster carbonic fermentation techniques, and aged for 12 months before being blended together. The magic in creating the Salmagundi wine is the blending of the right amount of each grape, including Nebbiolo, which is new to this vintage.

**AGING:** 12 months neutral French oak barrels

**ANNUAL PRODUCTION:** 264 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:** Italian-style vibe

## THE SELLING POINTS

**AWARDS:** 91pts Wine Enthusiast - Hidden Gem

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

**PAIRINGS:** Perfect for pizza and pasta!

