

TROON VINEYARD



As is the case with all wines from Troon, no additives or adjustments of any kind are used at crush or during fermentation - no acid or sugar adjustments, no enzymes, and no sulfur is used at crush. Primary fermentation and malolactic occur spontaneously from the indigenous/native yeasts and bacteria.

2021 Biodynamic White Blend, Druid's Fluid



A blend of 65% vermentino, 22% marsanne and 13% roussanne. The grapes were harvested over 10 days starting September 22nd. Whole clusters of marsanne and roussanne were gently pressed to stainless steel tanks for 24 hours of settling before being racked to neutral french oak barrels for fermentation. The vermentino, grapes were foot tread before being loaded into the press, leading to a bit more extraction before being settled and transferred to neutral french oak barrels for fermentation.

The barrel ferments are cool and very slow, typically taking several months to complete their primary fermentation, finally finishing when the cellar starts warming up in the spring. During this time, malolactic fermentation also occurs spontaneously. Generally, it converts 100% of the malic acid to lactic acid, giving the wines a richer, rounder mouthfeel which is also enhanced by the extended time spent on their primary lees.

After roughly 8-months in barrel, the wines are racked to tank for blending and bottling, receiving a small sulfur addition at this time. 285 cases were produced.

2021 Biodynamic Red Blend, Druid's Fluid

A blend of 27% tempranillo, 23% malbec, 22% syrah, 15% mourvèdre, 6% grenache, 5% cinsault and 2% carignan. The intent behind this blend is to represent a broad cross-section of the grapes from our estate vineyard in any given year. In 2021 we were excited to start receiving fruit from some of our younger vines for the first time (mourvèdre, grenache, cinsault and carignan) which, along with syrah, will begin to form the backbone of the blend moving forward.

Harvest dates ranged from September 23rd (for the tempranillo) to October 16th (malbec). One of the malbec blocks ripened earlier and was co-fermented with the tempranillo; the cinsault, grenache and carignan were also harvested within days of each other and were also co-fermented. The tempranillo, malbec and mourvèdre were destemmed, while the syrah, grenache, cinsault and carignan had some percentage of whole clusters included with their fermentations.



Red wine fermentations occur outdoors, leading to long and cool ferments as the diurnal temperature shift cools them down at night. After fermentation, the wines are transferred to almost completely neutral french oak barrels and puncheons. Malolactic fermentation occurs spontaneously in barrel, and once complete (usually by late spring). The wines are kept on their primary lees without racking for 10 months. They are then racked to tank for blending and bottling, receiving a small dose of sulfur at this time. 670 cases were produced.

DRUID'S FLUID
Biodynamic® Oregon Red Blend

2021 ESTATE APPLIGATE VALLEY RED WINE

The Druids were connected to the energy and power of the natural world and the Druid's Spiral on our label represents those life forces, which are expressed in our Demeter Biodynamic® and Regenerative Organic Certified® winegrowing. Each vintage is unique and our estate grown Oregon Biodynamic® blends change vintage-to-vintage expressing the natural cycles of the life on our farm.

Ingredients: Biodynamic Organic grapes, minimum effective sulfites

GROWN, PRODUCED & BOTTLED BY TROON VINEYARD, 1475 KUBU ROAD, GRANT'S PASS, OR

541-846-9900 troonvineyard.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

750ml CONTAINS SULFITES ALC. 13.6% BY VOL.

