

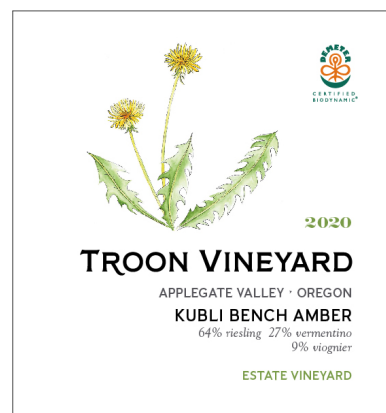
TROON VINEYARD



2020 Kubli Bench Amber

Troon Vineyard is a Biodynamic® Certified regenerative organic farm in Oregon's Applegate Valley. We naturally craft wines to bring pleasure to your life. All Troon wines are made from Biodynamic grapes spontaneously fermented with indigenous yeasts and no additives of any kind.

Our Kubli Bench Amber wine is made from white grapes fermented on their skins for about three weeks, just like a red wine. This adds quite a bit of color (thus the name "amber" or "orange" wine) as well as exotic tea-like tannins and spice. Combine this with the floral and fruit character more typical of a white wine, and you have the Kubli Bench Amber. A blend of riesling, vermentino and viognier, this wine was aged on lees for five months in neutral French oak before being given a small addition of sulfur and bottled unfiltered and unfiltered. This is our most versatile wine in terms of food pairings - the unique combination of fruit with tannin, and structure with acidity means it can complement virtually any dish.



Troon Vineyard is located on the Kubli Bench, high above the Applegate River in the Siskiyou Mountains of Southern Oregon. It is a biodiverse farm of almost 100 acres. Life on our farm includes cider apples, a vegetable garden, re-wilded honeybees, sheep, chickens, wildlife, humans and, of course, grapevines. Our "Kubli Bench" label designates our series of blends, which includes white, red and rosé wines in addition to this amber.

On the Label - Dandelion: Biodynamic Preparation 506

We make a fermented preparation from the flowers of dandelions, which is applied to our compost piles. It has a prominent influence on enabling plant and soil life to access silica. Silica is vital for improving cell structure and strength allowing plant sap to flow smoothly. In viticulture, silica is beneficial in creating a strong resistance to mildews specifically powdery mildew.

