

# COMPTON FAMILY WINES®

## Fall 2022 Newsletter

Happy fall! September 23rd marked the autumnal equinox and harvest time in the vineyards is just beginning. The lambs born in March have helped us at the Compton Family farm and vineyard by “pruning” (eating) the lower leaves shading the grapes on the vines. We would do this by hand without their help. Fortunately they are still small enough to walk beneath the rows without disturbing the vines and they love eating the leaves but don't care for the grapes - and they fertilize naturally as they munch. Our Maremma puppies are growing up fast and the two we kept on the farm are learning to protect the flock and our farm, just like their parents.

How do we know when to harvest our grapes? Skin color is a nice visual marker to start testing fruit in the vineyard. To determine ripeness we assess the skins, taste, seed color, pH, acids, and sugar levels (Brix). The Brix scale is a measurement of sugar in grapes used to determine the potential alcohol level when made into wine. In the vineyard we use a device called a refractometer that uses a prism to measure the amount of dissolved sugar in the liquid of a crushed grape. During fermentation the yeast will metabolize the sugar and produce alcohol. Science is cool!

We harvest some grapes a little earlier for two types of wines. Chardonnay was harvested early for sparkling wine and Pinot Noir was harvested early for Rosé. The reason is sugar levels. We want lower sugar in the grapes to maintain nice acidity and lower alcohol levels for these styles of wine. We will harvest more fruit when the Brix is higher to make our acclaimed Pinot Noirs, Pinot Gris, Pinot Blanc, Concrete Chardonnay and more.



Your fall Compton Wine Club release includes wines that pair well with seasonal foods and holiday meals. We are proud to have a place at your table. Thank you for being a part of our Wine Club family and making it possible to continue building our dream of growing grapes and food using regenerative practices to restore our ecosystem and nourish our bodies and souls.



*September 2022 Chardonnay Picked early for Sparkling Wine.*



*Set up conveyor belt to feed the fruit into the press*

- Tabitha and Matt Compton

## COMPTON PICKUP WINE CLUB OCT. 2022



Compton Staff Matt Compton (winemaker & grower), Tabitha Compton, Angela, Amoris, & Melissa

### **2 Mix Club (\$34.40 with Club Discount)**

Pinot Noir, Willamette Valley, 2021  
Rosé of Pinot Noir, 2021

### **2 Red Club (\$37.60 with Club Discount)**

Pinot Noir, Willamette Valley, 2021  
Red Blend, 2019

### **6 Mix Club (\$131.20 with Club Discount)**

Dry Riesling, 2019 - NEW  
Concrete Egg Chardonnay, 2018  
Rosé of Pinot Noir, 2021  
Pinot Noir, Willamette Valley, 2021  
Alpine Cuvée Pinot Noir, 2016 (x 2)

### **6 Red Club (\$148.80 with Club Discount)**

Pinot Noir, Willamette Valley, 2021 (x 2)  
Alpine Cuvée Pinot Noir, 2016 (x 2)  
Llewellyn Cuvée Pinot Noir, 2016  
Red Blend, 2019

Garden Series

### **Rosé of Pinot Noir, 2021**

\$18 / \$14.40 Club

Rosé is the fastest-growing wine category in America. We intentionally harvest Pinot Noir earlier to make our Rosé. Half of the fruit is whole cluster pressed and the other half is soaked on the skins overnight. Fermented in stainless steel. This vintage offers hints of fresh strawberries, depicted in the charming wildflower bouquet on the label.

Garden Series

### **Dry Riesling, 2019**

\$20 / \$16.00 Club

New release! Dry Riesling with lively acidity is a delight with seafood, citrus and even coconut. The fruit was grown at Mary's Peak Vineyard and Airlie Vineyard.

Old Vine Series

### **Concrete Egg Chardonnay, 2018**

\$25 / \$22.50 2-Club / \$20 6-Club

Old Vine 108 clone Chardonnay fermented in our Concrete Egg. The concrete allows for a long, cool, slow fermentation while the egg shape creates natural circulation of the wine on the lees - creating a creamy mouthfeel without any oak. Classic, honest, Oregon-style Chardonnay.

Garden Series

### **Pinot Noir, Willamette Valley, 2021**

\$25 / \$20 Club

New release our club members get it first! All Pinot Noir blend from our area of the Willamette Valley AVA. Drink today or cellar to enjoy later.

Garden Series

### **Red Blend, 2019**

\$22 / \$17.60 Club

Our ever-popular Red Blend of Merlot from OSU Woodhall III Vineyard and Red Pinot Gris (skin-contact Pinot Gris aged in oak).

Old Vine Series

### **Llewellyn Cuvée Pinot Noir, 2016**

92 Rating, PinotFile

\$38 / \$34.20 2-Club / \$30.40 6-Club

Staff favorite in the Compton Tasting Room! Old Vine dry-farmed Pommard, Wädenswil and 115 Pinot Noir clones from three Vineyards off of Llewellyn Road in the coastal foothills of Oregon. Marine sedimentary soils produce Pinot Noir with darker red berry and blue/black fruit with darker floral, earth tones and bigger tannins. Small lot fermentation and hand punch-downs, aged 18 months in French Oak before blending and bottling.

Old Vine Series

### **Alpine Cuvée Pinot Noir, 2016**

93 Rating, PinotFile

\$38 / \$34.20 2 Club / \$30.40 6 Club

Old Vine dry-farmed Pommard, Wädenswil, 777 and 667 Pinot Noir clones from south-facing slopes in the Monroe, Oregon area. Soils are Basalt and Red Jory series volcanic soils that typically show redder fruit aromas and flavors and elegant tannins. Small lot fermentation and hand punch-downs, aged 18 months in French Oak before blending and bottling.