

COMPTON

FAMILY WINES
Old Vine Series

2019 Brut Oregon Sparkling Wine

Appellation: Willamette Valley, Oregon
Alcohol: 12.5%
R.S.: 0.90%
Production: 500 cases



Wine:

Oregon Sparkling Brut, clean, and well-meshed, with bright crisp acidity. A lively mix of lemon, tart green apple, and a hint of stone fruit. A perfect balance between freshness and delicacy with fruity flavors very present on the finish. Four years on the lees brings depth and presents a pretty lychee finish. 75% old vine Pinot Noir and the rest Chardonnay.

Winemaking:

Fruit was picked early for low sugar and high acid. Our Brut was made using the traditional process of Methode Champenoise, bringing more texture, structure, and soft acids. After primary fermentation, the still base wine was blended with Liqueur de Tirage, a mixture of sugar and yeast, to initiate secondary fermentation, then bottled and sealed with a crown cap. The wine was aged on the lees in the bottle for about 4 years. Riddling (rotating) bottles move the lees to the neck. Disgorging expels the lees plug from the bottle using freezing temperature and pressure. Finally, dosage of Liqueur d'Expedition, a mix of wine and residual sugar is added back to the bottle. The bottle is sealed with traditional cork and wire cage, and labeled by hand.

Growing Season 2019:

There was very little drought stress and not much disease pressure early on. The cooler weather at the beginning of the season made for a lower incidence of pests. A lot of good things were going on, even up to the end of August. In September, the weather dramatically changed. Weather flipped from mild and nice to cold and rainy, but we finally got what everyone wanted the last two weeks of October, dry weather. In 2019 the crop yield was lighter, and the alcohol levels are lower overall.

Vineyards:

Chardonnay fruit from Hoot & Howl Vineyard

Chardonnay 108 clones of Chardonnay

Soil Type: Jory Series, Willamette Series, & Coburg series
sedimentary and basic igneous bedrock

Elevation: 400-550ft

Vineyard facing: South

Year planted: 1986

Pinot Noir fruit from Mary's Peak vineyard

Clones: Pommard, Wädenswil

Soil Type: Veneta series & Coburg Series

Elevation: 335ft

Vineyard facing: Southeast

Year planted: 1977

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