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GROCHAU CELLARS

2015 Pearl (70% Pinot Blanc, 30% Melon de Bourgogne)

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

Origins and Winemaking: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Yamhill Valley Vineyards: Located in the Van Duzer Corridor about five miles west from the winery, this warm site benefits from the cooling Van Duzer winds. The vineyard is characterized by rocky soils with fractured basalt and marine sedimentary. The Pinot Blanc vines were planted in the mid 1990's.

Stavig Vineyard: Stavig is situated in Happy Valley, Oregon, 15 miles from Portland. The vineyard is an old riverbed with fairly rocky soils and volcanic overlays. The rocky composition harkens to Muscadet's gravelly soils in the western Loire Valley. The Melon de Bourgogne vines are 19 years old.

Fermentation: Pinot Blanc grapes are fermented in new oak for 1 month for aromatics and texture. It is then racked, lees and all, into neutral oak barrels and aged for 6 months. The Pinot Blanc is then blended with melon de bourgogne, to bring in more minerality and complexity. The varieties age together for about a month before bottling.

Winemaker note: "I was playing around with fermentation techniques for Pinot Blanc, and had too much Melon de Bourgogne one year. I really liked this mix of textures and aromatics."

Bottling: The wine was bottled April 29th, 2016. 125 cases were produced.

