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GROCHAU CELLARS

## 2019 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)

**About:** 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.

**Stavig Vineyard:** Our Melon de Bourgogne comes from Stavig Vineyard located about 15 miles away from Portland in Happy Valley, Oregon. 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.

**Vintage:** A relatively mild and early winter was followed by a wet, yet warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer than average heat spikes and near-record precipitation during June and July. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions.

**Winemaking:** We used two different vessels for fermentation and aging: two concrete eggs and three 500 liter Acacia wood puncheons —each one having its own textural imprint on the wine. This wine was aged Sur Lie for 8 months before bottling.

**Case Production:** 250 cases produced

**Bottled:** June 5, 2020



