

A man in a dark shirt is pouring red wine from a wooden barrel into a glass. The background shows more barrels in a cellar.

gc

GROCHAU CELLARS

2015 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: Stavig Vineyard is located in Happy Valley, Oregon, about 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.

Winemaking: Grapes were picked at the end of September. Fruit was whole cluster-pressed, then settled for 24 hours before being divided: 90% was fermented in neutral oak barrels and 10% was fermented in stainless steel. Aged sur lie for 7 months. The natural fermentation lasted a few months.

Winemaker note: " I make this Melon de Bourgogne simply because I like Muscadet. It's a great food wine for the local seafood we have. The wine is bright, mineral, earthy, and not too fruity."

Bottling: The wine was bottled April 29th, 2016. 175 cases made.

