



2021 OLD LOVE - *inspired* by the BIG SALT of 1820...

OLD LOVE is a “method” wine inspired by early 1800’s wine-making in Austria. One might ask - what the hell were Austrian monks doing to wine in the early 1800’s that made it worth repeating!?! They harvested vineyards with varying qualities of ripeness, acidity, fruitiness, minerality - fermented them together (think BIG SALT) – then they applied methods during elevage to express the full potential within the wine. We’ve taken this methodology, combined it with OVUM concepts, and POOF! We have OLD LOVE.

Where does OLD LOVE come from?

2021 OLD LOVE comes from almost 10 vineyards planted throughout Oregon: Willamette, Eola-Amity, Columbia Gorge, Southern OR. The sites are focused on sustainable farming practices - dry farming, organic, BioD or minimal additions. Each site is chosen for its unique qualities that it will lend to the final wine. 2021 OLD LOVE is a co-ferment of predominately Riesling, with hints of Early Muscat, Gewurz, Albarino and Pinot Blanc. OLD LOVE is not about a single grape - it is about the vineyards coming together to make a singular wine of Oregon.

How is OLD LOVE produced?

After a soak on skins, the fruit is pressed into tank where native fermentation begins. Then half of the juice in tank is racked into: amphora, Austrian cask, cement egg and acacia barrel. Then we wait a lunar cycle... After 28 days or so, the wine in the vessels is added back to the wine in stainless steel. Once it is fully blended, we place 35% of the wine BACK into amphora, cask, egg and barrel. This process is repeated three times.

So what does OLD LOVE taste like?

It’s golden hue is the first thing you’ll notice (thanks amphora), and aromats of sea spray coated limes, roasted apricot pit, petrichor and flint pop out of the glass. One of the goals of this unusual elevage is to cultivate defined layers within the wine. – lemon verbena, straw, Spring meadow. The palate shows the sensual texture of cask fighting with the rawness of amphora, and yet it finishes with bright minerality. Agave and lime linger on the finish, echoing the initial top notes of wine,