

2020 Vermouth



Colour- true red with blue and dark pink undertones. A delight to the eyes. Brilliant clarity. This is a botanical Pinot noir from my wines.

Sweetness- this is a sweet vermouth similar in approach to those produced in Piedmont (i.e., Vergano) but is uniquely Oregon with regard to both the base wine and the plants Stephanie sourced.

Plants: Many of the plants are ethically wildcrafted or organically grown in Oregon, with the exception of some that don't grow here, such as the spices. Wormwood, rose, elderflower, Angelica, chamomile, mugwort, hyssop, and lemon balm are a few of the Oregon plants Stephanie sourced and prepared for this vermouth.

Recommendations: I drink this like I drink fine wine, and it's best slightly chilled or at cellar temperature. Please cellar this vermouth like you would any fine wine. Keeps up to a week if refrigerated after opening.

Pinot noir base wine appellation: Willamette Valley A.V.A. (I made the base wine and provided the Pinot for distillation into brandy by Lynsee Sardell of Big Wild Spirits-my Maresh Vineyard Pinot noir 2020)

Picking dates for base wine: 49% Freedom Hill Vineyard Pinot noir- 24 September 2020

30 % Canary Hill Vineyard Pinot noir-29 September 2020

21% Maresh Vineyard Pinot noir-28 and 29 September 2020

Élevage of the base wine: seven months in neutral, tight-grained French oak (Burgundy) barrels. Malolactic fermentation complete.

Bottling Date: 28 May 2021

Alcohol: 15.5 % (this is the actual alcohol as tested by an independent laboratory-the labels were government approved and printed in advance of assembling the vermouth)

Cases Produced: (307) cases (750-mL Burgundy bottles with natural cork finish)