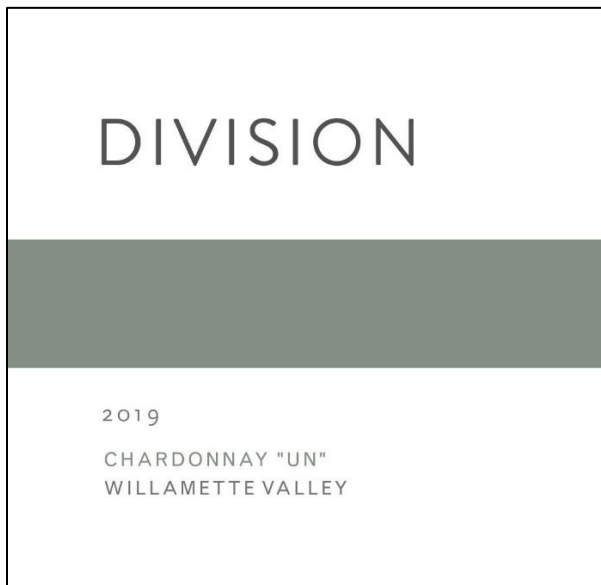


the wine trust

HERITAGE • TRADITION • CRAFT



Division Wine Background

Owner: Kate Norris and Thomas Monroe

Region: Oregon / Portland

Founded: 2010

Annual Production: 7,000cs

Description: Division Wine was founded in 2010 by two corporate refugees, Kate Norris and Thomas Monroe. Inspired by the wines of the Loire, Burgundy and the northern Rhone, the pair craft approachable, terroir-expressive and minimally manipulated wines from a wide range of varietals. The winery has emerged as a leader of the new generation of Oregon winemakers seeking inspiration outside the traditional wines and cultivars of the region.

Wine Notes – 2019 Division Wine Chardonnay Un Willamette Valley (Organic)

Division Wine's Chardonnay Un uses an almost equal blend of grapes from five organic and/or biodynamic sites in the Willamette Valley. The grapes were fermented for 45-120 days with native yeasts using the pied de cuve build-up technique (effectively a vinous equivalent of a sourdough starter) and then aged in site-specific French and Austrian oak barrels followed by concrete tank for 10 months total (malolactic fermentation occurred in barrel). The result is a graceful Old/New World hybrid with high acidity, lower alcohol and minerality teamed with lively orchard fruit and flint notes.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	United States / Oregon / Willamette Valley
Vine Age:	5-45 years old (all organic or biodynamic)
Production Volume:	410 cases
Vineyard Characteristics:	Soils – volcanic Nekia and Yamhill-Jory, Dundee Jory, marine sedimentary, broken granite – south/southeast/east exposures
Wine-Making / Vinification:	Hand-harvested grapes, 100% whole-cluster pressed, native yeast (pied de cuve technique) with spontaneous natural barrel fermentation (both direct and after settling) for 45-120 days Aged 9 months in neutral French and Austrian oak barrels (228L and 500L) followed by 1 month in stainless steel / concrete tank Cross-flow filtration, unfiltered, 40ppm SO ₂
Alcohol / Volume:	12.5%
Acidity:	7.0 g/L
Residual Sugar:	0.0 g/L