DIVISION WINE MAKING COMPANY

# 2025 DIVISION-VILLAGES “BÉTON” BLEND OREGON

Mae’s Vineyard Cabernet Franc returns and brings us back to our days of Bèton greatness!




## BOX SCORE

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| VARIETY | CABERNET FRANC - 43%, CÔT - 37%, GAMAY - 15% & PINOT NOIR - 5% | ALC | 13.1% |
| APPELLATION | OREGON | PH | 3.75 |
| VINEYARDS | MAE’S VINEAYARD, FOUR DIAMONDS, JUBILEE VINEYARD & BALSALL CREEK | PRODUCTION | 550 CASES |
| AGEING | 6 MONTHS CONCRETE TANK | | |

## VINTAGE RECAP

TThe 2025 vintage began much like the excellent 2024 season, tracking close to historical averages. April and May brought a mix of scattered showers and dry, temperate stretches through mid-June, allowing for steady development and smooth progression through flowering.

As is typical in the Pacific Northwest, July through mid-August was largely warm and dry, without significant heat. The only prolonged heat event arrived in late August, lasting roughly ten days into early September. While not ideal so close to ripening - when vines are more sensitive to heat - we experienced fewer associated stressors than expected, with minimal sunburn or dehydration. The primary impact was an accelerated timeline, with harvest beginning approximately 10–14 days earlier than projected in mid-August.

Following this heat spell, conditions turned highly favorable. Late September into early October brought cool mornings, mild afternoons, and a brief period of rain that delayed picking for some later-ripening sites until early October. Harvest was completed by the second week of October, marking one of the earliest finishes in our history.

## WINEMAKING + FERMENTATION

The Béton blend features several grape varieties and fermentation techniques that all come together once blended after 5-6 months of aging. The heart of this wine is the Loire clone Cabernet Franc and Côt (Malbec) from the Applegate Valley fermented in a mix of whole cluster and destemmed grapes with natural yeasts. Gamay from the Willamette Valley and Applegate Valley always bring a special red fruit character to harmonize the blend this and a small amount of Pinot Noir rounds out a beautiful vintge of our oldest red blend. As always, nearly all of the aging occurs In concrete vessels (Béton in French) for 6 months this vintage.

## TASTING NOTES

The Loire Valley, and notably the wines of Cheverny, were the initial inspiration for the flavor profile of Béton. The 2025 vintage brings the return of Mae’s Vineyard after a four year absence as the sole source of Cabernet Franc - the most special vineyard we can know for this grape in the Northwest. An icredible return indeed and easily the finest vintage in as many years! Perfect for all Cab Franc lovers with yumminess for any occasion, the ultimate bistro wine for one and all!