DIVISION WINE MAKING COMPANY

2025 DIVISION "L'ORANGE" SKIN CONTACT WHITE WINE



Beautifully melding of aromatic and savory white grapes showcasing the best qualities of skin contact!

BOX SCORE

VARIETY	RIESLING, PINOT GRIS, GEWÜRZTRAMINER, CHARDONNAY, GRUNER VELTLINER, CHENIN BLANC SAUVIGNON BLANC	ALC	13.2%
		PH	3.46
APPELLATION	WASHINGTON & OREGON (AMERICAN WHITE WINE)	PRODUCTION	784 CASES
VINEYARDS	STRAND VINEYARD (WA), NACHES HEIGHTS (WA), CONLEY VINEYARD (WA), BORDERLINE (OR), ALLEGRE FARMS (OR) & LOUBEJAC VINEYARD (OR)		
AGEING	6 MONTHS STAINLESS TANK & NEUTRAL OAK BARRELS		

VINTAGE RECAP

The 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

We've learned from over twelve years of skin contact fermentations on white grapes that coaxing the most desirable characteristics requires knowing how long to keep each one on the skins. For us, the contrast of savory and aromatic varieties makes for intriguing yet approachable skin contact wines. This means, each block may be on the skins as little as few days up to about 25 days of skin maceration and pressed based on flavor, aromatics and tannin profiles, as well as to a lesser degree, historical aging characteristics..
The fermentations are spontaneous and went quite quickly in 2025. We keep the lees quantities up to help create texture and age the wine for 6 months before blending and bottling without filtering or fining.

TASTING NOTES

The 2025 L'Orange is a real first orange "crush" - a wine that has all the lovely citrus and floral aromatics we adore in skin contact whites without the more bitter tannins that are sometimes present in skin contact white wines. Brimming with flavor and texture ands just enough earthiness and mineral zest to balance the fruity characters - we adore the 2025 vintage! This orange wine should be enjoyed immediately and shared with friends!