DIVISION WINE MAKING COMPANY



2025 DIVISION "BIG CHILL" CHILLABLE RED WINE

This fruity bottle Is a cool hang and buzzing with vibrant fun - embodying exactly how you'll be enjoying this chillable red at tonight's party!

BOX SCORE

VARIETY	PINOT GRIS - 80% & PINOT NOIR - 20%	ALC	13.3%
APPELLATION	COLUMBIA VALLEY	PH	3.51
AGEING	8 MONTHS NEUTRAL OAK BARRELS	PRODUCTION	374 CASES

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

Over many years, we have trialed and practived several techniques for varying skin maceration on white, red and grey (Pinot Gris) skinned grapes. Pinot Gris is one of those remarkable grapes that rides the line between red and white and can truly be made Into either a medium white wine or a lighter bodied red wine due to its grey/pink-ish metallic like skins. We have truly loved making Pinot Gris over the years, especially with a bit of skin contact, that we mostly have used our "L'Orange" skin contact white wine. This year, we wanted to take the time on the skins a bit longer, and voila, It resulted In a delicious lighter red perfect for chilling. A small of whole cluster carbonic Pinot Noir was added to for a little more fruit pop and the "Big Chill" is born.

TASTING NOTES

The first vintage of the "Big Chill" chillable red blend really isIcool hang and brimming with fruity flavors and just enough texture and mineral zest to balance this joy spirited wine. We really love this inaugural 2025 vintage and hope it finds a wine to your next party! This wine should be chilled and enjoyed immediately shared with friends!