

## 2024 Fossil & Fawn Oregon Orange



Grapes: 64% Gewürztraminer, 21% Pinot gris,  
15% Chardonnay

Appellation: Willamette Valley

Soils: Marine Sediment & windblown loess

Irrigation: Nope

Farming: No artificial herbicide/pesticide,  
non-certified organic

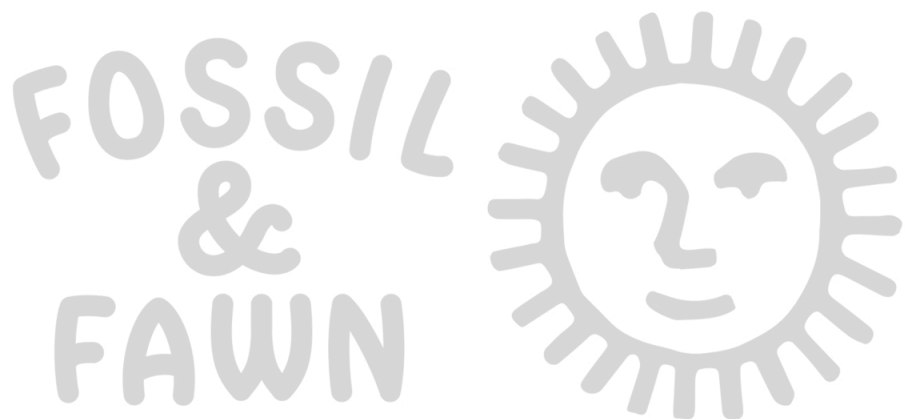
Harvest Dates: 9/21/24 - 10/12/24

Yeast: Native

Length of Maceration: 214 days

Alcohol: 12.7%

Cases Produced: 358



Notes: Our 2024 Oregon Orange is a unique blend of destemmed Gewürztraminer, Pinot Gris, and Chardonnay. The Gewürztraminer contributes spice, rose water, citrus oil aromas, and palate weight, while the Pinot Gris offers a hint of red fruit and "sous bois." The Chardonnay adds brightness and refinement to the blend. This wine spent 274 days on skins in egg-shaped fermenters. After draining and basket pressing, it aged for two months in old French oak and one new Oregon oak barrel before bottling. When poured, you'll discover aromas of fresh apricot, Turkish delight, ginger, and satsuma, complemented by black tea tannins and balanced acidity.