

PROFILE

In the backyard of Portland, Oregon, the Willamette Valley is now one of the premier regions for United States Pinot Noir. Within the larger AVA lies Eola-Amity Hills, a more defined microclimate that has thinner soils with less water holding capacity and proximity to cooler winds. Specializing in Eola-Amity Hills wines, Grochau Cellars was founded in 2002 by John Grochau and is based on the principles of minimalism, only utilizing grapes from vineyards whose processes are organic and environmentally friendly. The main philosophy of Grochau Cellars is “Don’t Screw It Up,” believing that with minimal intervention, naturally healthy grapes can be given their best chance to shine. By maintaining this philosophy, Grochau Cellars represents the true flavors of Oregon: complex, pure, and satisfying.

SPECIFICATIONS

Wine: Threemile Vineyard Chenin Blanc

Varietals: Chenin Blanc

Appellation: Columbia Gorge AVA

Location: Threemile Vineyard

Soil: Iron-rich volcanic soil (Jory)

Agricultural Method: Organic

Production: 125 cases

Vinification: Fermented in a concrete egg and an Acacia wood puncheon. Aged for 8 months on the lees before bottling in May of 2023.

Tasting Note: The wine has richness from partial malolactic with ripe fruit and high acidity.

