



## DIVISION BÉTON

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Inspired by the vibrant *vins de soif* of the Loire, the urban winery of Division makes approachable and balanced wines through minimal manipulation. Kate Norris and Tom Monroe work with well-farmed, terroir-expressive vineyards, many of which are organic and/or biodynamic, making a bevy of wine in small batches with a focus on lovely, pure aromatics and their sheer drinkability and ease. These wines are nothing if not comfortable in their own skin.

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### VINEYARD

- Site:** From vineyards around the Northwest. The heart of this wine is Loire clone Cabernet Franc from the Applegate Valley with Côt including a site near the western edge of the Yakima, Gamay and Cabernet Sauvignon from a high elevation vineyard, and Pinot Noir from all over.
- Soil:** A variety of soils.
- Vines:** Farmed with a focus on sustainability.
- Varieties:** A unique mix of grapes for each vintage: Cabernet Franc, Côt (Malbec), Gamay, Cabernet Sauvignon, and Pinot Noir.

### CELLAR

- Vinification & Aging:** Aged six months in concrete tanks, neutral oak barrels and puncheons.
- Production:** ~1,200 cases.
- Profile:** The ultimate bistro wine for one and all, inspired by the wines of Cheverny.
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