

Division Winemaking Co. (CA sales only)

Willamette Valley



The Wines

- *Division “Un”*: Chardonnay. The grapes are from Willamette Valley: Royer Vineyard, Cassin Vineyard, Johan Vineyard and Eola Springs. Soils are volcanic based. Division varies the ripeness levels to coax different profiles from each of the sites. From a mix of younger vines and older vines, harvested on the early side to accentuate freshness.

The wine is fermented with indigenous yeasts. A small amount of sulfur is added following spring after malolactic fermentations, and it is aged in French oak barrels and puncheons for nine months and then one month in stainless. ~500 cases.

- *Division “Trois”*: Chardonnay from the Johan Vineyard in the Van Duzer Corridor AVA, a site farmed biodynamically and subjected to constant diurnal winds sweeping through the corridor from the Pacific. The vines were planted in 2002 and grafted over to the Draper clones brought over from Meursault and originally planted in the Eyrie Vineyard (which is where the budwood came from for the grafting). Like most of Division’s white wines, this too is picked on the early side. Production ~50 cases.
- *Division “Quatre”*: Chardonnay from the Royer Vineyard in the Eola-Amity AVA, harvested in two passes and raised in older puncheons on the lees but without stirring. Production ~75 cases.
- *Division L’Orange*: A mix of white grapes that can include Pinot Gris, Riesling, Roussanne, Chenin Blanc, Gewurztraminer, Sauvignon Blanc, Chardonnay and Aligoté. From the Carousel Vineyard in the uplands of the in the Columbia Valley’s Yakima Valley comes this celebratory harvest wine—which really is a great tradition, albeit one that has been badly commercialized in our day. Kate and Tom adhere to the traditional third Thursday in November to release this wine, made without fining or filtration or pretension and meant to be drunk young with a slight chill.
- *Division “Nouveau Nouveau”*: Gamay Noir from the Carousel Vineyard in the uplands of the Columbia Valley’s Yakima Valley comes this celebratory harvest wine—which really is a great tradition, albeit one that has been badly commercialized in our day. Kate and Tom adhere to the traditional third Thursday in November to release this wine, made without fining or filtration or pretension and meant to be drunk young with a slight chill.

- *Division “Lutte”*: Gamay mostly from the iron-rich soils of the Eola-Amity hills and blended with sources from the Willamette Valley. Lutte is French for struggle, in this case the struggle to convince the larger American public that Gamay is indeed a varietal to take seriously! As usual, normally all ferments are spontaneous, and they’re a mix of whole cluster carbonic, semi-carbonic, and traditional de-stemmed fruit that sees a short aging of ~8 months in older wood and concrete. Production is ~400 cases.
- *Division “Un”*: The Pinot Noir grapes are from Willamette Valley: Cassin Vineyard, Jubilee Vineyard, Armstrong Vineyard, Johan Vineyard, Eola Springs Vineyard and Temperance Hill Vineyard. The majority of the fruit is grown in volcanic soils, with some from marine sedimentary.

Based on the Cassin Vineyard in the Yamhill-Carlton AVA, this is a blend of Pinot from various sources made with an eye to elegance and drinkability. It’s raised in a combination of barrels and concrete tank, and punches above its Willamette Valley designation.

- *Division “Deux”*: Vintage 2022 is the last from the original Pinot Noir vineyard Kate and Tom started with in 2010: the Eola-Amity Vineyard, planted in 1972 and having some of the oldest Pinot vines in the AVA, but riddled with phylloxera and torn up after the ’22 harvest. Biodynamic farming. ~75 cases.
- *Division “Trois”*: From a small 0.85-acre block planted to Pommard clones with Dijon 777 in the upper section of the well-known Temperance Hill Vineyard. Farming is organic and the AVA is Eola-Amity. Production ~60 cases.
- *Division “Cinq”*: From the Armstrong Vineyard in the Ribbon Ridge AVA, one of Oregon’s highest. Dijon 667 and Pommard Pinot Noir clones, native ferments with some whole cluster, and aging in one new barrel and one old barrel. This is wine that could evolve well in the cellar. ~50 cases.
- *Division-Villages Méthode Carbonique Pinot Noir*: From the cool temperatures of the Willamette Valley, this wine is made entirely with whole clusters to create carbonic maceration environment, which decidedly accents the juicy, crunchy, yummy side of wine. It’s aged six months mostly in steel but also with some old barrels for texture. Production ~500.
- *Division-Villages “L’Isle Verte”*: Chenin Blanc sourced from the Columbia Valley, this wine is brought up in neutral wood (both standard barrels and 500L puncheons), plus stainless-steel barrels. Classic Chenin, with taut electricity, plenty of orchard pit fruits, and lanolin. A crisp white wine. Production ~200 cases.

- *Division-Villages Rosé of Gamay Noir “L’Avoiron”*: A Villages wine inspired by the rosés Tom and Kate drank in northern France. L’Avoiron is the name of the volcano near the vineyard where Tom and Kate worked in Auvergne. The Gamay Noir grapes come from the Carousel Vineyard (formerly part of the Willard Farms) in Yakima Valley from a six-acre block picked relatively early with more acid-driven grapes and lighter red fruit. The mineral-intense soils were formed from volcanic Miocene uplift against basalt bedrock that is layered with a primary topsoil made up of quartz and lime-silica.

The wine is fermented and aged in stainless steel and bottled unfinned and unfiltered with minimal SO₂.

- *Division-Villages Gamay Noir “Les Petits Fers”*: A Villages wine AKA 'the little irons'. The Gamay Noir grapes are mostly from Willamette Valley but also from one vineyard in the Columbia Valley, both with iron-rich volcanic soils. The wine undergoes carbonic and semi-carbonic maceration using significant amounts of whole cluster, except for the Columbia Valley Gamay, which is mostly destemmed and fermented spontaneously in an open-top vat. The lots are aged independently in mostly concrete tanks, stainless steel tanks, and some neutral barrels for six months. About 525 cases annually.
- *Division-Villages “Béton”*: A unique mix of grapes for each vintage: Cabernet Franc, Côt (Malbec), Gamay, Cabernet Sauvignon, and Pinot Noir. The heart of this wine is a Loire clone of Cabernet Franc from the Applegate Valley. The vintage dictates what additional grapes are added to the blend, and élevage is done primarily in concrete (béton in French). This is a terrific bistro wine, one with lots of joy. ~1,200 cases.
- *Division Gamine Pétillant*: From southern Oregon’s Applegate Valley AVA, specifically Mae’s Vineyard growing in granitic soils. Kate makes this pétillant from a rosé of Grenache, picked early for fresh lift.
- *Division Gamine*: Burgundy’s “other” white grape, Aligoté, enjoying something of a renaissance now with the pricing of Chardonnay. This comes from the Pamar Vineyard in the Willamette Valley, a crisp, dry white wine.
- *Division Gamine*: Grenache from the Equus Vineyard in the Columbia Valley, this wine is fermented whole cluster to make an especially floral, savory Grenache.
- *Division Ouest Rosé*: This Gamay Noir rosé comes from an organically farmed vineyard in the Columbia’s Yakima Valley. Soils are mixed: silt-loam, gravel, and basalt bedrock. Native ferments in steel with some whole cluster inclusion and aged for a short time in steel.
- *Division Ouest Red*: From three vineyards of Sangiovese, Nebbiolo, and Syrah in the Columbia Valley, harvested early in the morning to make a bold, sun-kissed red with juicy acidity.