Landmass Wines

Oregon

(California sales only)

The Wines

- *Vintage RU OK? Pétillant Naturel*: Melaney and Malia created RU OK? during the pandemic to check on friends and loved ones. To this day, the wine's youthful optimism inspires them. The Pinot Gris fruit comes from the Willamette Valley: Like all of their wines, this starts off fermenting spontaneously and finishes with a very small addition of neutral, non-GMO yeast. Fermentation is completed in bottle and sediment is natural.

- *Vintage Sparkling Rosé of Tempranillo*: From vines organically farmed in marine sediments in the Eola-Amity Hills. Native ferments aided midway with a bit of neutral yeast (typical for all of their wines) and raised in stainless steel. ~800 cases.

- *Vintage Heavy Glow Sparkling Rosé*: Pinot Noir with Chardonnay and Pinot Gris from three dry-farmed vineyards on the extremely windy bluffs of the Columbia River Gorge. The specific site is Underwood Mountain, and the vines are organically or sustainably farmed on basalt soils ranging from 1,400 to 2,000 feet in elevation. The Pinot Noir was raised in steel with partial malo; the Chardonnay and Pinot Gris were raised in neutral oak without malolactic fermentation. Bottled with 4 vol/liter of forced carbonation and 3g/l of residual sugar.

- *Vintage Blanc de Noirs*: Pinot Noir from a dry-farmed, LIVE-practicing vineyard in marine sediments in the Eola-Amity Hills. Raised in neutral oak for eight months with partial malo, and bottled *en tirage* to rest for ~36 months on the lees before disgorgement. Dosage 8g/l.

- *Brut NV*: Chardonnay with Pinot Noir. A *méthode champenoise* wine made from Willamette Valley grapes. Fermentation takes place in neutral oak followed by aging on the lees *en tirage* for ~36 months before disgorgement. Less than 200 cases.

- *Vintage Chillable Red*: Pinot Noir, Chardonnay and Tempranillo from multiple vineyards in Willamette Valley, all farmed organically. The Pinot Noir is aged in stainless steel and Tempranillo and Chardonnay see just five months in French oak.

- *Vintage "Multitudes":* Pinot Gris and Chardonnay from multiple vineyards in the Columbia Gorge characterized by volcanic soils. The wine is a blend of 75% Pinot Gris and 25% organic Chardonnay. The Chardonnay was aged in neutral oak barrels and the Pinot Gris in stainless steel.

- *Chenin Blanc Rogue Valley:* The Rogue Valley Vineyard is at 1900 feet of elevation tucked into the Wagner Creek Basin. The wine is fermented and aged in stainless steel.