

Oberon Technical data

Vineyard Hecate's Key

Vintage 2019

Variety 50% Chardonnay, 50% Pinot Noir clone 115

pH 3.2

TA 7.4 g/L

Sugars >1g/L

Alc by vol 13%

Methode Champenoise

Harvesting at Chardonnay at 18 brix, 3.0 pH and 8.5 TA. Pinot at 20 brix, 3.2 pH, and 7.5 TA

Processing

Both Chardonnay and Pinot were whole cluster pressed to .8 bars within a few hours of harvest, in separate vessels. Both vessels settled overnight, and were inoculated with a yeast strain. Fermentations were cool (between 12 and 18 degrees Celsius) and finished to dry. A partial spontaneous ML occurred. A few months sur lees and batonnage, racking, blending and then filtration finished the pied de cuve.

The pied de cuve was slowly built up to bottle. Chaptilizing was fixed to a medium finished pressure.

The wine was on tirage for 24 months. Riddling in traditional pupitres took place over 6 months. Digorging, dosage and recapping with crown caps concluded the wine treatment.