

## 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.