

HELIOTERRA

2019 Melon De Bourgogne Concrete

Tasting Notes

Lucious Lemon Curd, Orange Zest, Sea Salt, and Soft Aloe Vera make our 2019 concrete the perfect Oyster Wine!!!

A little about Melon: Melon de Bourgogne has flown under the radar for years. Though it's native to Burgundy, it struggled and failed to compete with Chardonnay in the region. Eventually adopted by winemakers along the western edge of the Loire Valley, Melon, even in their vineyards, is better known by the name of its signature wine—Muscadet. Though more and more Muscadet producers are striving to make quality wines that transcend retail bargain bins and oyster-pairing specials, a group of American vintners think that they might be the ones to bring Melon de Bourgogne into the spotlight

Vineyard

All of the fruit for this bottling comes from the family owned Stavig Vineyard in Happy Valley. The small 3 acre parcel is gently sloped for good drainage and optimal sun exposure throughout the day. We cheekily call this our Suburban Vineyard wine!

Vintage

The 2019 growing season had cooler temperatures and much more rain than other years, especially compared to the very hot 2020 vintage ravaged by wildfires. The cool season has presented wines with ample color, concentration, brilliant acidity, low alcohol and great purity

Winemaking

The concrete egg has the breathability of oak barrels, but the neutral flavor impact of stainless steel. The thick walls help maintain a constant temperature and create a cool environment for these white wines to spend their time. Our concrete egg is filled with Melon 365 days a year! This 2019 vintage spent 345 days fermenting in our egg.

Technical


Varietal: Melon De Bourgogne

PH: 3.06

Alcohol: 12.25

Cases Produced: 90



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