

2018  
*Domaine Divio*

**PASSTOUTGRAIN**  
WILLAMETTE VALLEY

**THE AVA**

Framed by the Coast Range mountains to the west and Cascade Mountains to the east, the Willamette Valley AVA forms a cool-climate growing basin ideally suited for the production of traditional Burgundian varieties. With an array of different soil types and microclimates, the quality and complexity of Willamette Valley wine has garnered a fierce international reputation.

**THE WINE**

An ancestral Burgundian blend - Passtoutgrain is the combination of 2/3 Gamay and 1/3 Pinot Noir. It was traditionally allowed to create a blend of these two grapes where some blocks were planted with a mix of the two cultivars. When harvesting they would “pick them all” or passtoutgrain.

Rich dark color. Jammy red and blue fruit on the nose with leather, roasted plums, Bing cherries, roses, and a hint of white pepper. The texture is a luscious combination of crunchy and ripe fruit, yin and yang of savory cherry juice.

**THE WINERY**

At Domaine Divio, Bruno Corneaux applies his traditional Burgundian crafting skills to Pinot Noir and Chardonnay. Achieved through minimal intervention and sustainability in respect of the land, the wines emphasize the elegance and complexity of our Willamette Valley grapes.

**AVA**  
Willamette Valley AVA

**HARVEST DATE**  
9/28/2018

**BRIX AT HARVEST**  
24°

**ALCOHOL**  
14.2%

**pH**  
3-7

**RESIDUAL SUGAR**  
0 g/L

**OAK REGIME**  
0% New | 7 Months

**PRODUCTION**  
150 Cases

**RELEASE DATE**  
September 2019

**WINEMAKER**  
Bruno Corneaux

