

2020
Domaine Divio

PASSETOUTGRAIN
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 - Passetoutgrain is a blend of 2/3 Gamay and 1/3 Pinot Noir. Winegrowers were traditionally allowed to create a blend of the two grapes when blocks were planted with a mix of the two cultivars. When harvesting they would “pick them all” or “passetoutgrain”.

The color is deep and dark. The nose is spicy and earthy with notes of black plums, black pepper, violet and cedar. A vibrant mouthfeel reveals a chorus of fruit with fresh cherry, plum and layers of subtle cola spice balanced by the creamy midpalate. Tannins are firm, but well integrated.

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
9/18/2020

BRIX AT HARVEST
23.5°

ALCOHOL
13.4%

pH
3.6

RESIDUAL SUGAR
0 g/L

OAK REGIME
0% New | 5 Months

PRODUCTION
300 Cases

RELEASE DATE
May 2020

WINEMAKER
Bruno Corneaux

