

2022

# 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”. Spicy raspberry jam entices you on the nose. The palate is awash with ripe red fruit characters and floral notes of violets, lilac and spicy roses. The texture is supple with a pleasantly juicy finish. A wine to be enjoyed with friends everyday.

### 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

### HARVEST DATE

10/19/22

### BRIX AT HARVEST

24.3°

### ALCOHOL

13.40%

### pH

3.59

### RESIDUAL SUGAR

0 g/L

### OAK REGIMEN

Neutral Oak | 6 Months

### PRODUCTION

300 Cases

### RELEASE DATE

Summer 2023

### WINEMAKER

Bruno Corneaux

