

Variety: Roussanne (62%) and Marsanne (38%)

Origin: Idiot's Grace Vineyard (Mosier, OR, USA)

Grower: Brian McCormick

The Site: The grapes for this wine come from a patch of sandy ground near the entrance to our Mosier site - the driveway to the winery cuts right through this dune. Farmed without irrigation.

The Vintage: Spring a saner season (than '15 or '16), with good moisture; then summer stacked on abundant warm, dry days culminating in the dreary dreamlike skyscape as the Gorge's Indian Creek fire burned. Cool, lovely conditions returned prior to white grape harvest, interspersed with some rain—a balm for tattered nerves, and welcomed even by the vines.

Harvest: By hand on 29 September, at 19.8° Brix

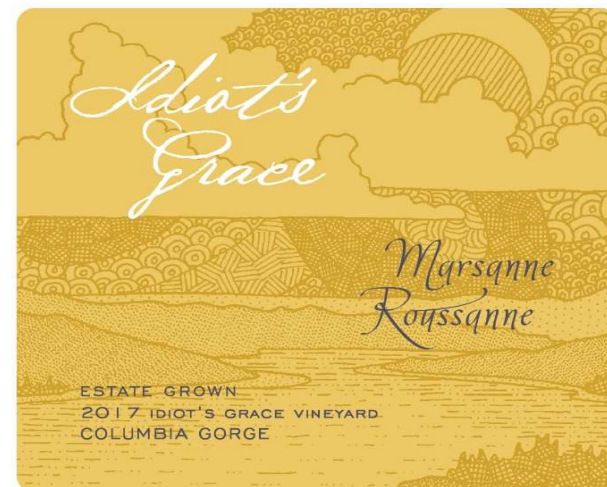
Lab: 12.5% ABV, pH 3.6

In the Field: These vines occupy a small area in the windward corner of this block, and struggle to varying degree with the exposure, the competition from trees along the perimeter, and soil variations.

Fermentation, Upbringing and Bottling

A co-ferment of the two varieties, picked the same day. Fermented under the spell of indigenous, field-cultured yeast and bacteria in a large, 5-hL barrel.

Bottled January of 2019. *54 cases produced*



Idiot's Grace

Marsanne / Roussanne

2017

Columbia Gorge AVA

The wine presents like an elaborate still life—fruit and flowers, nuts and leaves—but, despite the suggestion of waxy richness, moves nimbly across the tongue, full of light.

Idiot's Grace

