

## Tasting Notes and Pairing

Notes of Earl Grey tea, honeysuckle, and dried nectarine peel. Pair with Indian yellow or red curry, hummus, and sourdough .

Best served at 45°F-50°F.

## Willamette Valley

## Vitae Springs Müller–Thurgau 2021 Skin Contact

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2.5 week skin contact in a pressurized, cool fermenting, temperature controlled stainless stee;l tank 4 months in Neutral French Oak Rootstock: Self Rooted Year Planted: 1980 Harvest Date : October 14th, 2021 12% ABV

> TA: 5.3 Elevation: 600-800 ft Soils: Jory, Nekia

pH: 3.5

## Vitae Springs Vineyard

Vitae Springs is a regenerative sustainability project. This is a historic vineyard, with 50+ year old, self rooted vines. It is an incredibly delicate ecosystem, and we hope to preserve these old vines through our efforts to nurture the natural systems here.

At Vitae Springs Vineyard our focus is on nurturing the soil's natural vitality, enhancing its microbial diversity and mycorrhizal colonization. By doing so, we ensure that our vines thrive in a living ecosystem that is rooted in the principles of sustainability and complex natural systems. Our vineyard is more than just a place for grape cultivation; it's a dynamic,

interconnected system where organisms coexist and play complementary roles. This diversity fosters resilience and balance. As we move away from input-intensive practices, we judiciously use only essential fungicides and a minimal amount of foliar nutrition to maintain the health and quality of our grapes.