

# Antiquum Farm | “Aurosa”

Willamette Valley, Oregon AVA



**The Story:** The Antiquum Farm property consists of about 140 acres of forest, one 7ha Pinot Noir vineyard, and one 2ha Pinot Gris vineyard in the southern Willamette Valley near Eugene, Oregon. After years of farming organically, Stephen wondered what would happen if he stopped using the same homogenizing organic fertilizers and made his farming more site specific. He started using sheep, geese, and chicks to fertilize and sanitize the vineyards and stopped tilling in the grass. After 7 years his vineyards became self-sufficient and Stephen uses no outside inputs of any kind. His grapes began to change genetically. His Pinot Noir is blue. His Pinot Gris can be purple, pink, green, or pink, purple, and green all on the same vine and sometimes even the same berries. The resulting wines are something completely new and very amazing.

**Vineyard:** [Click here for further information.](#)

**Vinification:** The fruit is picked before sunrise to ensure cool temperatures and destemmed immediately. Juice remains on skins for 72 hours before pressing. Primary fermentation and malolactic conversion occur spontaneously in 100% neutral French oak barrels.

**Ageing:** The wine rests on less for nine months to build texture and flavor.

**Everything else you want to know about this wine:** Briefly exposing the must to the skins yields exotic hibiscus and rose hip tea aromatics, tropical tones, and a lithe tannin structure.

**Varietal:** 100% Pinot Gris

**Region:** Willamette Valley

**Winemaker:** Andrew Bandy-Smith

**Vines Age:** 20 years

**Farming:** Grazing based Viticulture

**Soil:** Bellpine

*Le Storie*  
Wines