

Illahe

Illahe's estate vineyard is a relatively warm site in the Mount Pisgah area of the Willamette Valley. Founded by Lowell and Pauline Ford in 2001 with an original planting of 22 acres of Pinot Noir, and they were later joined by their son in 2004, Brad Ford, who is now head winemaker. Currently there are 50 acres of Pinot Noir and another 10 acres of Pinot Gris, Grüner Veltliner, Tempranillo, and Viognier. Illahe's vineyard is LIVE-certified, Salmon Safe and Illahe participates in Oregon's Deep Roots Coalition that promotes responsible water management.



The vineyards are maintained with ground cover, green pruning, rainwater collection, dry-farming, and a combination of plant topping and leaf pulling. Whatever isn't performed by hand is powered by Doc and Bea, the two Percheron horses that pull the mechanical mower. They carry fruit to the crush pad at harvest and even haul cases of wine for a cuvée that is made and moved completely without electrical power. The same sustainable ethos continues on in the cellar, the winemaking is minimal intervention. The fruit and wine are gravity fed down three levels through the winemaking process from destemming and press to the tanks, amphorae, and mostly-neutral barrels used for aging.

The top of the estate vineyard is at 450 ft. above sea level at a 20% grade facing south and comes to a 4% grade at the bottom. The lowest portion is marine sediment, but the overall soil characteristic is Willakenzie-type sedimentary clay—specifically Bellpine, Wellsdale, and Dupee with patches of volcanic Jory. Generally, the estate vineyard experiences a slightly earlier budbreak and flowerings than other Willamette vineyards. With its moderate elevation and southerly exposure, the grapes achieve phenolic ripeness in cooler vintages and benefit from the cooling Van Duzer winds in warmer ones.

Grüner Veltliner



Varietal/Blend: Grüner Veltliner
Farming Practices: LIVE Certified, Salmon Safe, Deep Roots Coalition / cover crops, dry farming of mature plants, mower powered by horses
Vineyard: estate
Elevation / Exposure: 250–450ft / S
Soil: shallow sedimentary clay
Harvest Technique: by hand on October 7th at 19.8 Brix
Yeast: ambient
Fermentation: destemmed / crushed / 24-hour cold soak with some stem inclusion / gentle pressing with a portion to barrel
Maturation: 26% fermented in Acacia / 74% in stainless steel
Vegan: no
Alcohol: 13%
Acidity: 3.26 pH // 5.97 g/L
RS: 4.15 g/L
Fined: no
Filtered: no
Country: United States
Region: Oregon
Subregion: Willamette Valley
Production #s: 617 cs

“Aromas of green apple and Mexican style cucumber (notes of chili and lime) with a palate of dandelion jam, wet stone, pear blossom, kiwi, and alfalfa. Our acacia barrel fermentation lends to the textured mouthfeel of this wine that is accented by a classic Grüner white pepper finish.”

– Winemaker's notes

orders@tedwardwines.com

212-233-1504