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BEVX REPORT

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TROON VINEYARD CÔTES DU KUBLI APPLEGATE VALLEY 2018

Analysis

The Troon Vineyard Côtes du Kubli Blanc is a new product release while in many ways being an extension of their previous, delicious Kubli Blanc. While Troon replants some of their estate vineyards they were able to source some fantastic grapes from Barbara and Bill Steele at Cowhorn Vineyard. The grapes are biodynamically farmed making this the first Troon wine to be made exclusively from biodynamically farmed grapes. Previous vintages of Troon's Kubli Blanc were made with a near equal amount of Marsanne and Viognier. The Côtes du Kubli Blanc is made with a blend of 51% Viognier, 28% Marsanne, and 21% Roussanne. White Rhone-inspired blends are becoming more commonplace but sadly most fail to capture the beautiful aromatics found in these varietals. The Troon Vineyard Côtes du Kubli Blanc absolutely nails it delivering generous aromatics with robust fruit on the palate as well.

Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, medium pale straw color. The aromatics are very intense offering scents of tropical fruit and spring flowers with supporting notes of bees wax, citrus zest, and subtle oak accents. The palate confirms the nose delivering a green and tropical fruit-driven core with flavors of Asian pear, white peach, and a wet slate mineral accent rising on the finish. The finish is long and lingering. Medium-bodied and perfectly balanced with a vibrant but supple texture.

How to Enjoy

Sip chilled but not too cold. Serve with grilled langoustines or lobster.



TROON VINEYARD

APPLEGATE VALLEY
— OREGON —

CÔTES DU KUBLI
51% VIOGNIER 28% MARSANNE
21% ROUSSANNE



Country: USA

Region: Oregon

Appellation: Applegate Valley

Varietal: White Blend

Retail Price: \$35

ABV: 13.5%



96 POINTS

MORE THAN THE SCORE

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