BEVX REPORT

TROON VINEYARD CÔTES DU KUBLI BLANC APPLEGATE VALLEY 2019

Analysis

This is the second vintage of Troon's Côtes du Kubli Blanc but the fourth vintage of a proprietary white based on Viognier and Marsanne. The 2019 Côtes du Kubli Blanc is made with a blend of 42% Viognier, 35% Marsanne, 23% Roussanne — this is a special wine. While Troon replants some of their estate vineyards they were able to source some fantastic grapes from Barbara and Bill Steele at Cowhorn Vineyard — a biodynamically farmed vineyard in the hills surrounding the Kubli Bench. As the Troon wines have been evolving in recent years this wine too will evolve eventually including Grenache Blanc, Clairette Blanche, and Bourboulenc with the current trio of grapes. The 2019 Côtes du Kubli Blanc was barrel fermented with native yeasts in mature French Oak Burgundy barrels. While we have been great fans of Troon's previous white Rhone-inspired blends this vintage is very lush, complex, and expressive.

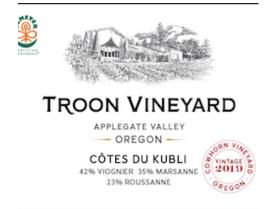
Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, medium golden color. The aromatics are very intense offering scents of tropical fruit and citrus zest with supporting notes of blanched almonds, jasmine, and bees wax. The palate echoes the nose delivering an orchard fruit-driven core with flavors of pineapple, kiwi, white peach, pear, wet stones, and citrus zest. The finish is long and lingering. Medium to full-bodied and perfectly balanced with a voluptuous texture.

How to Enjoy

Sip chilled but not too cold with Thai noodles, roast turkey, or smoked salmon.



Country: USA

Region: Oregon

Appellation: Applegate Valley

Varietal: White Blend

Retail Price: \$35

ABV: 13.4%

