



DAY WINES

Willamette Valley, Oregon, USA

In 2006 Brienne Day sold everything she owned and began traveling through wine regions all over the world. Over the following eight years she visited around 80 different regions, working at wineries in Burgundy, Argentina, Australia, and New Zealand. During this time, she re-established her home base in Oregon and worked at a number of wineries including The Eyrie Vineyards and Brooks.

In 2012 Brienne started her own winery with some Pinot Noir grapes from the 15-acre, dry-farmed Crowley Station Vineyard in the Eola Amity Hills. The inaugural vintage was only 125 cases and sold out quickly. On the strength of that single bottling she was invited to the RAW fair in London and was one of only seven American wineries mentioned in Isabelle Legeron's recent book, *Natural Wine*, alongside Edmunds St. John and Arnot Roberts.

Since then, Brienne has grown production to a level of around 5000cs/year and continues to experiment with under-appreciated varieties such as Malvasia, Tannat, and even Aligote while honing her Pinot Noir skills.

Brienne's general winemaking is as follows: native yeast fermentations, low additions of sulfur, minimal punch downs, rare pump overs, and only tiny amounts of new oak.



“Lemonade” 2020 12/750ml

Bright and floral with nuances of strawberry, grapefruit and candied cherry blossom.

Technical Specifications

SKU: DB3152-20

Product Type: White Wine

Varietal: Pinot Noir