

# Antiquum Farm | “Alium”

Willamette Valley, Oregon AVA



**Varietal:** 100% Pinot Gris

**Region:** Willamette Valley

**Winemaker:** Andrew  
Bandy-Smith

**Vines Age:** 20 years

**Farming:** Grazing based  
Viticulture

**Soil:** Bellpine

**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 was picked and then destemmed at the winery. Primary fermentation occurred in open top vessels with daily punch downs.

**Ageing:** After the completion of alcoholic fermentation, the wine steeped on skins until a textural shift took place. After pressing, aging was in neutral French oak barrels for nine months.

**Everything else you want to know about this wine:** Alium explores another depth of expression from our ever-changing Pinot Gris vineyard. Alium is an earthbound tone and bends Antiquum Farm's tropicality toward something herbaceous and savory. A succulently layered texture adds density and intrigue.

*Le Storie*  
Wines