

Antiquum Farm | “Luxuria”

Willamette Valley, Oregon AVA



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: These grapes are grown at a lower elevation in the vineyard called the "Big Field." After picking, the Pinot noir was destemmed and fermented separately. 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. The wine was then pressed and aged in new and used French oak barrels for ten months.

Everything else you want to know about this wine: Luxuria bears the deep, dark, and brooding voice of Antiquum Farm. Firmly earth-rooted, its structure expresses an unparalleled Pinot noir of power and depth.

Varietal: 100% Pinot Noir

Region: Willamette Valley

Winemaker: Andrew
Bandy-Smith

Vines Age: 20 years

Farming: Grazing based
Viticulture

Soil: Bellpine

Le Storie
Wines