

Antiquum Farm | “Marion”

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: The fruit was picked and then pressed at the winery. Primary fermentation occurred in stainless steel drums.

Ageing: After the completion of alcoholic fermentation, the wine rested on lees for five months before bottling. Tirage lasted two and half years with disgorgement occurring in October 2019

Everything else you want to know about this wine: These bubbles celebrate the sparkling personality of Antiquum Farm's Queen Mum, Marion. Her insatiable curiosity, love of family, and rebellious spirit run deeper than any ocean.

Varietal: 50% Pinot Noir
50% Pinot Gris

Region: Willamette Valley

Winemaker: Andrew
Bandy-Smith

Vines Age: 20 years

Farming: Grazing based
Viticulture

Soil: Bellpine

Le Storie
Wines