

Swick Wines 'Chateau Domaine' 2021

Who: Joe Swick

Producer Summary: Many American producers talk about making their wines affordable, Oregon native Joe Swick actually achieves it. What's more, his wines are captivating to nerds and noobs alike! Joe's story began in the wine section of an organic foods market and took him on a journey across the globe with formative experiences working for pivotal producers like Dirk Nieport in Portugal. Joe's winery is located not far from Portland and he purchases fruit from both Washington and Oregon.



Where: Rattlesnake Hills AVA, Zillah, WA

Varietals: 57% Sauvignon Blanc, 43% Semillon

Farming Practices: Certified Organic in 2022

Vintage Notes: "In 2021, we were rewarded with an A+ vintage in all of the AVAs we work with," Joe writes, "The perfect weather allowed us to pick exactly when we wanted to."

Vinification: Gently whole-cluster pressed to neutral oak for fermentation lees aging of 13 months.

Production: 100 cases

Tasting Notes: Green apple, elderflower, white peach, and fig.

Fun Fact: When Joe's career in wine began as a salesperson at a natural foods store, his early wine interests were in Bordeaux with a mind to build a cellar of futures but when he started tasting white Bordeauxs he discovered he preferred the style. This wine and its humorous title reflect Joe's interest in the style.

Further Reading:

Some drinkers will observe a sherry-like component to this wine that one might associate with flor aged wine. There is no flor development in the wine, instead, this savory, oxidative character comes from a combination of factors. The wine received prolonged lees aging and even without battonage that time will impart a yeasty characteristic. These sherry-like features can also be attributed to Semillon's tendency towards oxidation.

