

2024 Moonflower White Blend

La Randonnée Wines | Willamette Valley & Umpqua Valley, Oregon



serving temp
48-52°F

Moonflower reflects the balance between the seen and unseen, the fleeting and enduring. This is the only domestic collaboration for JP Bourgeois, whose passion for Burgundy and decades of experience in the U.S. wine market led him to Oregon. Here, in partnership with La Randonnée Wines, Moonflower was born. A Franco-American collaboration that marries Old World sensitivity with New World terroir. Moonflower reflects Oregon's bounty and the spirit of a flower that blooms in the moonlight.

THE VINTAGE

Classic Oregon growing conditions delivered an extended hang time, thanks to a cool autumn that slowed sugar accumulation. This extra time allowed for the development of nuanced, complex flavors while preserving a vibrant natural acidity in the fruit.

TERROIR

Grapes were sourced from sustainable vineyards in the Willamette Valley, where cooler pockets offer ideal conditions for varieties like Viognier, Pinot Gris, Muscat, and Chardonnay. While the Sauvignon Blanc grew in the Umpqua Valley, where it developed a balance of ripeness and freshness. Together, Willamette fruit contributes perfume and texture, while Umpqua adds lift and verve.

WINEMAKING

Harvest lasted from September 19 (Viognier) to October 14 (Muscat and Pinot Gris), ensuring each variety reached optimal ripeness. Fermented cool in stainless steel to preserve aromatics, the wine was aged for three months without oak and bottled on February 11, 2025. The result is a lush, fruit-forward white with an elegant backbone of acidity and a clean, refreshing finish.

TASTING NOTES

Explosive aromatics bloom from the glass with Muscat-driven notes of orange blossom, honeysuckle, and ripe yellow peach. On the palate, the weight and elegance of Viognier and Chardonnay combine to create a lush, tropical profile. A lively backbone of acidity keeps the wine crisp and refreshing, balancing its fruit-forward character without veering into sweetness. The finish is clean, bright, and mouthwatering.

FOOD PAIRING

Ceviche • Camembert • Veggie Stirfry • Spicy Shish Kabobs
Roasted Chicken with Lemon and Herbs

varietals

35% Muscat, 22% Viognier,
22% Chardonnay, 11% Pinot Gris,
10% Sauvignon Blanc

farming

sustainable

alcohol

12.5%

residual sugar

3.1 g/L

pH

3.34

acidity

6.3 g/L

SO₂

30 ppm FSO₂ at bottling

fermentation

stainless steel

aging

3 months in stainless steel

