Maloof

Willamette Valley, Oregon



Winemaker: Ross & Bee Maloof
Region: Willamette Valley, Oregon
Location: Forest Grove, Oregon
Appellation: Willamette Valley

Ony's Roadside Attraction

Pinot Gris is fermented on the skins until dry. ~20% is fermented via carbonic maceration in a separate bin. The two lots of gris are pressed off together and put into neutral oak. The Riesling is direct-pressed and fermented in neutral oak barrels. The wine is assembled into tank in spring, and bottled without fining or filtration.

Practicing Organic

Pinot Gris & Riesling

About the Winery/Winemaker

Ross and Bee Maloof are the pair at the helm of Maloof wines. Bee represents the hard science behind the project, with a decade of history in materials science aerospace engineering. Ross, on the other hand, broke into the production side of the wine industry initially by traveling to Oregon and working harvest at Day Camp, the co-op started by Brianne Day. Before getting his first taste for winemaking, he worked for just over a decade in the Philadelphia dining scene. Today, Maloof Wines are produced at No Clos Radio, their estate vineyard and winery location in Forest Grove, due west of Portland. The vineyard and winery is shared with their closest friends, Jim Fischer and Jenny Mosbacher from Fossil & Fawn. Ross and Bee are dedicated to making wines full of energy. Wine that truly capture place and time in each bottle and with labels helpfully designed to show what's in the bottle: Line drawn bottle art represent single site, single variety wines, comic art reflects a blended cuvée, and watercolor represents a single parcel expression.