



APPELLATION
Willamette Valley

VINEYARDS/CLONES
Niederberger, Pommard Clone

BARREL REGIME
10 months, 40% new French oak

HARVEST
October 21, 2011

T.A.
0.59gm/100mL

PH
3.48

ALCOHOL
13.5%

CASES PRODUCED
223

2011 Le Jour Magique White Pinot Noir

“Rose gold in color, this wine opens with bright aromas of jasmine, melon, talc and candied lemon peel. The rich, creamy palate displays flavors of lemon, apricot, juicy pear, and a hint of nougat and lavender. This is a white wine with the voluptuous stature of a complex red. The plush flavors are layered and intricate, each component building on the others.”

Gary Horner, Erath Winemaker

WINE OVERVIEW

“Le Jour Magique” or “The Magic Day” refers to this white Pinot Noir that is light as day, yet magically—Pinot Noir. To obtain the juice for Le Jour Magique, Pinot Noir clusters from our highest quality vineyards are pressed in a manner similar to our white wine grapes Pinot Gris and Pinot Blanc. Though the process is similar, crucial modifications are made to the pressing procedure to avoid the red skin color from coloring the juice.

Preventing the red juice color is a challenging task; when flavors are ripe the red skin color is also well developed and the skins begin to soften. Additionally Pinot Noir is a thin-skinned variety so extremely gentle handling is required when pressing. Such a delicate process is not without a sacrifice. Very little juice can be extracted before color begins to be released; therefore yields are small.

Fermentation was conducted in 40% new French oak barrels and malolactic fermentation was encouraged. Following fermentation, the wine remained in barrel on its yeast lees for up to 10 months undergoing periodic stirring.

Crafting a white wine from a red grape can be an arduous task. Le Jour Magique is certainly no exception.

VINTAGE OVERVIEW

In 2011, cool springtime temperatures, like elsewhere in the Northwest, delayed bud break, bloom and veraison. Conditions were much cooler and later throughout the season. With great relief we received a period of moderately sunny weather from mid- to late-October and the vintage was not just saved, it was enhanced.

The 2011 vintage is a throw-back to the long and cool growing seasons that put Oregon on the world wine map. This translates to lower alcohols, higher acidity, and fruit flavors that are fresh and bright. Stylistically similar the 2008 and 2010 vintage, these wines will pair beautifully with food and offer excellent cellaring potential.