



APPELLATION
Willamette Valley

VINEYARDS/CLONES
All Pommard clone fruit:
62% Dion, 21% Knight's Gambit and
17% Niederberger

BARREL REGIME
10 months, 40% New French Oak

HARVEST
October 10th to 16th, 2011

T.A.
0.61gm/100mL

PH
3.34

RS
0.35gm/100mL

ALCOHOL
14.1%

CASES PRODUCED
225

2012 Le Jour Magique White Pinot Noir

"Resplendent in lush fruit-filled loveliness, this gorgeous white Pinot Noir captivates with aromas of ambrosia, key lime, vanilla and a sassy hint of spice. An extravagant mouthful of white peach and ripe honeydew laced with coconut and a whisper of ginger, lingers endlessly on the plush and velvety palate."

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 this 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 14 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

The 2012 vintage in Oregon started with delayed spring weather and a cooler than usual June. However once temperatures rose the region enjoyed a long, warm summer that ultimately lead to excellent quality. The cooler start to the season reduced berry size and quantity per cluster, but provided a great ratio of skins to juice, hence greater color and flavor concentration. Record setting dry conditions coupled with warm days and cool nights during the fall preserved attractive, balanced acidity in the fruit. The advantageous harvest weather allowed us to pick when the grapes were truly ready. This year the fruit set characteristics varied widely from site to site.