



APPELLATION
Willamette Valley

VINEYARDS/CLONES
100% Dion Vineyard,
100% Pommard clone

BARREL REGIME
10 months, 40% New French Oak

HARVEST
October 6th 2013

T.A.
0.55gm/100mL

PH
3.52

ALCOHOL
13.5%

CASES PRODUCED
237 FCE

2013 Le Jour Magique White Pinot Noir

"Wafts of candied lemon peel, melon, toasty meringue and a hint of white chocolate are accented by heady orange blossom. An opulent mouthful of honeydew, citrus peel and mead caress the palate in sumptuous richness lingering in a subtle but persistent finish. Best served at 55 degrees."

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 comparable 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 pigments 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 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

2013 began with an early bud break leading the way to a warm and dry summer, conditions setting the stage for an early harvest. Earlier than normal harvests can be problematic for cool climate varieties from the Pinot family in that they frequently take place under hot conditions, quite contrary to the favored long and cool growing seasons on which our region was founded. Fortunately, the warm beginning lead the way to a cool and extended finish translating to balanced wines of lower alcohol, higher acidity, and fruit flavors fresh and bright. Stylistically similar the 2008, 2010 and 2011 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.