



APPELLATION
Willamette Valley

VINEYARDS/CLONES
100% Niederberger Vineyard
100% Pommard clone

BARREL REGIME
10 months, 40% New French Oak

HARVEST
September 16

T.A.
0.71 GM/100ML

PH
3.34

ALCOHOL
14.2%

CASES PRODUCED
237 FCE

2014 Le Jour Magique White Pinot Noir

"Heady aromas of lemon meringue, Asian pear, starfruit and dried mango are interwoven with decadent caramel spice and rose. A rich creamy palate of kumquat, papaya and candied pineapple tinged with vanilla evoke longings for tropical shores. The bright finish leaves a lingering souvenir of lavender."

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 Chardonnay, 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

The 2014 vintage was the hottest on record in the Willamette Valley to-date. In fact, it broke our previous record for heat accumulation, set in 2003. Daytime highs were certainly warm, but the average overnight temperature was also higher. Those two combined elements set the stage for an early harvest which occurred three to four weeks ahead of schedule. The season delivered a record amount of balanced fruit with dry, warm weather throughout the spring, summer and early fall. What little precipitation occurred did so in late September, serving to provide water relief and temper rapidly rising sugar concentrations. During this harvest we saw larger than normal clusters form, which also resulted in higher than normal yields. The harvested fruit and resulting wines exhibit fresh fruit qualities, balance in acidity, and moderate alcohol.