



APPELLATION
Willamette Valley

VINEYARDS
Niederberger

HARVEST
October 15, 2012

ALCOHOL
7.5 %

T.A.
0.75 gm/100ml

PH
3.54

R.S.
225gm/100ml

CASES PRODUCED
83 FCE

Sweet Harvest 2014 Pinot Blanc

“Swirl delightful summer garden fragrances of rose petal, melon, and lemon drizzled with lashings of wild clover honey. Apricot nectar, cantaloupe, persimmon and a continuation of honey languish on the unctuous palate. The interplay of richness and acidity offer pleasing textural tension”

Gary Horner, Erath winemaker

WINE OVERVIEW

Our Pinot Blanc is harvested at the peak of ripeness, quickly frozen and then slowly pressed over several days extracting the sweetest most concentrated juice from the fruit. The nectar-like juice is fermented over several months in small temperature controlled stainless steel vessels.

Niederberger Vineyard lies on 16 acres of a hillside adjacent to Niederberger Road one mile west of Dundee. The soil varies dramatically from the top of the vineyard to the bottom. Along the upper slope, just under a thin layer of top soil, is a mix of large and small basalt rocks. The bottom section of the vineyard is more fertile with a deeper layer of soil and a broken layer of small rocks three to six feet below the surface.

VINTAGE OVERVIEW

The 2014 vintage was the hottest on record in the Willamette Valley. In fact, it broke our previous record for heat accumulation, set in 2003. Daytime highs were certainly warm, but the average overnight temperatures were elevated as well setting the stage for an early harvest occurring three to four weeks ahead of average.

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. Our harvest began October 15th. Wines from the vintage exhibit ripe fruit qualities, tannin and acidity balance, and moderate alcohol.