



## 2015 Le Jour Magique White Pinot Noir

*“Spun gold in the glass, with bright aromas of Meyer lemon, starfruit, yellow plum and wafts of shortbread. A smooth and creamy entry yields to lemon zest, gooseberry and vanilla bean. High-toned, quenching acidity offers a lifted, clean, lip-smacking finish. Best served at 55 degrees.”*

A handwritten signature in black ink, appearing to read 'Gary Horner'.

Gary Horner, Erath Winemaker

APPELLATION  
Willamette Valley

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

BARREL REGIME  
8 months, 40% New French Oak

HARVEST  
September 5

T.A.  
0.60gm/100mL

PH  
3.37

ALCOHOL  
13.5%

CASES PRODUCED  
237 cases

### WINE OVERVIEW

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“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

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The 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28th and lasted until October 9th. Fruit quality was exceptional, producing balanced wines that, despite the hot season, maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.