



2016 Le Jour Magique White Pinot Noir

“This barrel-fermented beauty is scented with heady carnation, melon, key lime, apricot and warm, toasted bread. Rich without being cloying, offering stone fruit, papaya, ripe pear, lemon and a whisper of butterscotch. Zippy, mouthwatering acidity cleanses the palate leaving it craving another sip.”

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

Gary Horner, Erath Winemaker

APPELLATION
Willamette Valley

VINEYARDS/CLONES
100% Battle Creek,
100% Pommard clone

BARREL REGIME
8 months, 40% New French Oak

HARVEST
September 12

T.A.
0.62gm/100mL

PH
3.25

ALCOHOL
13.0%

CASES PRODUCED
213 cases

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

The 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.