



2016 Oregon Pinot Blanc

"Bursting with aromas of fresh honeydew melon, bright lemon, orange creamsicle and just a hint of gardenia, this beauty demands your attention. Once hooked, plush richness melds with flavors of ripe pear, fuji apple, kiwi and a late suggestion of honey taking the observer on a path of no return."

Gary Horner, Erath winemaker

WINE HISTORY

A "sister" wine to the Erath Pinot Gris, the style and structure of our Pinot Blanc is similar: a purity of fruit, bright mouth-watering acidity, and perfect balance. This style is achieved through attention to detail that begins in the vineyard and ends in the bottle. In the vineyard, "vine balance" is the key to great fruit. In the winery we utilize whole cluster pressing, cool fermentation temperatures, no wood contact, and no malolactic fermentation. The result is an enticing, expressive, food-friendly white wine.

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.

APPELLATION
Oregon

VINEYARDS
Quail Run Vineyard, Yamhill Valley
Vineyard, Winkler Vineyard

HARVEST
September 20–22

ALCOHOL
13.0%

T.A.
0.70gm/100mL

PH
3.46

RS
0.8 gm/100mL

CASES PRODUCED
1,999