



2017 PINOT BLANC

Yakima Valley

Limited Release



TECHNICAL DATA

TA	0.56 g/100mL
pH	3.30
Residual Sugar	0.42 g/100mL
Blend	100% Pinot Blanc
% Alcohol	12.5%
Cases produced	749

VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- 100% of the fruit was sourced from our Yakima Valley vineyards, including Flying M Farms located in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

- The juice was fermented for three weeks in 88% stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.
- The wine was aged *sur lie* for six months in 12% Neutral Oak.

TASTING NOTES

"Delicate but vibrant, Pinot Blanc is a sundress in a fresh layer of snow. Playful aromas of white flower and yellow peaches. Layers of forest herbs, and a gentle texture. Finished crisp."

Leah Adint
Leah Adint
Winemaker