



WILLAMETTE VALLEY

2018 Le Jour Magique White Pinot Noir

ADDITIONAL NOTES

“Le Jour Magique” or “The Magic Day” refers to this white Pinot Noir that is light as day, yet magically—Pinot Noir.

VINTAGE NOTES

- Average spring temperatures set the course for a long term average start to the vintage. Bloom occurred near Father’s Day, typical of the average.
- Harvest for Erath began September 7 and ended October 19 spanning a total of six weeks. Heat accumulation was 15-20% above long-term average and similar to 2014 and 2016.
- Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation and harvest under desirable cooler conditions.
- The wines are a step away from the last few hot vintages and more in line with the ‘classic’ Oregon profile of fresh fruit, lower alcohol and moderate acidity.

WINEMAKING NOTES

- To obtain the juice for Le Jour Magique, clusters from our highest quality vineyards are pressed in a manner comparable to our white grapes.
- Though the process is similar, modifications are made to the pressing procedure to avoid the red skin pigments from coloring the juice.
- Pinot Noir is a thin-skinned variety so gentle handling is required when pressing.

TASTING NOTES

Meyer lemon curd, white nectarine and an accent of bread dough fill the senses of this medium weight beauty. Focused flavors of stone fruits buoyed by refreshing acidity culminate in a lengthy and most gratifying finish.

TA: 0.56 gm/100mL

PH: 3.19

ALCOHOL: 13.0%

BLEND: Pinot Noir.

CASE PRODUCTION:

219