



WILLAMETTE VALLEY

2018 Sweet Harvest Pinot Blanc

VINTAGE NOTES

- A rapid change to dryer and warmer than normal conditions quickly pushed the growing season 7-10 days ahead of our recent warm years.
- Summer temperatures soared 8-10 degrees above normal and precipitation was one of the lowest on record.
- Fortunately, September cooled down to below average temperatures and with a few light precipitation events the vines returned to a state of incredible balance.
- Overall, this was truly an excellent vintage, one of the best in recent history.

WINEMAKING NOTES

- The grapes are harvested at the peak of ripeness, quickly frozen and then slowly pressed over several days.
- The nectar-like juice is fermented over several months in small temperature controlled stainless steel vessels.

TASTING NOTES

Pinot Blanc in this dessert-style version offers up intense aromas of lychee, quince, white nectarine, lemon curd and a curious hint of pine. A lavish mouthful of yellow melon, gooseberry, and stone fruit coat the palate with gratifying depth. Sugar is artfully balanced with clean, fresh acidity.

TA: 0.85 gm/100ml

PH: 3.30

ALCOHOL: 7.3%

RESIDUAL SUGAR: 26.4gm/100ml

BLEND: Pinot Blanc.

CASE PRODUCTION:

82