



#### YAKIMA VALLEY

## 2019 Limited Release Flying M Vineyards Pinot Blanc

#### VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures, ideal for developing beautiful fruit flavors and aromas.

#### VINEYARD NOTES

- 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 NOTES

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

#### TASTING NOTES

"I love walking Pinot Blanc at Flying M Farms, waiting for flavors of meyer lemon, sweet apricot, fig and baking spices to jump out when I taste the grapes; signaling the perfect time to pick and 2019 did not disappoint! This wine was fermented in stainless steel to preserve those lovely flavors and aromas." Lacey Steffey

TA: 0.58 g/100 mL

PH: 3.25

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.05 g/100 mL

BLEND:

100% Pinot Blanc