



TA: 0.57 g/100 mL

PH: 3.42

ALCOHOL: 13%

RESIDUAL SUGAR: 0.16 g/100 mL

BLEND: 100% Pinot Blanc

CASE PRODUCTION:

283

## OREGON

### 2019 Oregon Pinot Blanc

#### VINTAGE NOTES

- Through the timing of bud break and bloom were consistent with long term averages, a rapid change to warm conditions in May gave us every indication we would be ahead of 2018.
- Instead, we experienced slightly cooler and dryer conditions which persisted until early September at which point the weather changed to cooler and wetter conditions.
- Of concern was that near harvest, wetter conditions increase the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much dryer than normal.
- Fruit quality was exceptional. The wines retained acidity at low to moderate alcohols and displayed excellent color, plush tannin and classic varietal character.

#### VINEYARD NOTES

- Quail Run is a high elevation vineyard planted on a steep northern aspect with good morning sun and protection from hot late afternoon sun.
- Cool coastal influences in Winkler Vineyard aid in fostering late ripening conditions which enhance freshness and retain acidity.

#### WINEMAKING NOTES

- A “sister” wine to the Pinot Gris, the style and structure of our Pinot Blanc is similar: bright mouth-watering acidity, and perfect balance.
- Gentle whole cluster pressing, cool temperature stainless steel tank fermentation and no oak contact preserve freshness of flavors and aromas.
- Lees stirring during tank aging enhance richness and impart a sense of sweetness.

#### RECOMMENDED FOOD PAIRINGS

- Enjoy with seared scallops, fresh Dungeness crab and creamy cheeses.

#### TASTING NOTES

Wonderfully forward aromas of tangerine, Meyer lemon and honey are accented by a hint of flintiness all leading to a crisp and expansive mouth feel which lingers ever so pleasantly, beckoning the taster for yet another sip.