



## SOUTHERN OREGON

### 2019 Quail Run Pinot Blanc

#### VINTAGE NOTES

- The 2019 Rogue Valley vintage got off to an average start. Spring and summer were warmer than usual yet without extreme heat spikes compared to recent warm vintages.
- A much colder than average September and October lead to the season overall being classified as cool.
- °Brix levels were near average, acid levels were significantly lower than average, pH values above average, and yields were moderately lower than average.

#### WINEMAKING NOTES

- The fruit that was crafted into this single vineyard Pinot Blanc was harvested from a high elevation site in Southern Oregon's Rogue Valley.
- These grapes were selected to showcase Pinot Blanc's potential for opulence when grown in a warmer climate.
- The rich flavor and aroma intensity are supported by 100%-barrel fermentation with surlie aging in 28% new French oak.

#### RECOMMENDED FOOD PAIRINGS

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

#### TASTING NOTES

Enticing aromas of ripe banana, Yellow Delicious apple, lemon meringue pie, starfruit and a hint of honeysuckle burst forth. The palate offers Meyer lemon, melon, yellow plum and a frisson of nutmeg. A creamy mid-palate evolves into a quenching finish that leaves a bright and clean impression.

TA: 0.67 gm/100mL

PH: 3.46

ALCOHOL: 13.0%

BLEND: 100% Pinot Blanc

CASE PRODUCTION:

150