



## PINOT BLANC

FLYING M FARMS  
2020

LIMITED RELEASE UP TO **254**  
TOTAL CASES

*Lacey Steffey*

LACEY STEFFEY WINEMAKER

Every glass of this Pinot Blanc transports me to dusty vineyard roads, warm sunshine on my shoulders as I walk rows of old vines during harvest. This wine is a subtle beauty; showcasing rounded layers of ripe pear and apple while lively meyer lemon dances across the palate. The beautiful aromatics and crisp finish are preserved through stainless steel fermentation.

TA: 0.56 g/100mL

PH: 3.14

ALCOHOL: 13%

RESIDUAL SUGAR: 0.24 g/100 mL

BLEND: 100% Pinot Blanc

CASE PRODUCTION:

254

## YAKIMA VALLEY

# 2020 Limited Release Pinot Blanc

### VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions 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 preserve the ripe fruit characteristic of these aromatic grapes.

### TASTING NOTES

"Every glass of this Pinot Blanc transports me to dusty vineyard roads. This wine is a subtle beauty; showcasing rounded layers of ripe pear and apple while lively meyer lemon dances across the palate. The beautiful aromatics and crisp finish are preserved through stainless steel fermentation." Lacey Steffey, Winemaker