



OREGON

2020 Oregon Pinot Blanc

VINTAGE NOTES

- The growing season began with an uncomplicated April bud break. May and June were cooler and wetter than normal, causing a lower fruit set which reduced grape yields state-wide.
- July and August were classically warm and dry and combined with an early September heat spike, propelled us into an astonishingly early harvest.
- Shortly after harvest began, smoke from regional wildfires influenced the harvest cutting it short.
- Fortuitously, fruit harvested to that point was of exceptionally high quality.

VINEYARD NOTES

- High elevation two-acre vineyard planted on a steep northern aspect with good morning sun and protection from hot late afternoon sun.

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

Enticingly fresh aromas of gala apple, blood orange and faint Asian pear are underscored by a high note of minerality all of which carry through to an elegant and exceeding long finish. Class in a glass.

TA: 0.50 g/100 mL

PH: 3.51

ALCOHOL: 13%

BLEND: 100% Pinot Blanc

CASE PRODUCTION:

328