



APPELLATION
Rogue Valley

VINEYARD
Quail Run

HARVEST
September 20

T.A.
0.62 gm/100mL

pH
3.55

ALCOHOL
12.5%

R.S.
0.17 gm/100mL

BARREL REGIME
22% new French oak, aged sur lie

CASES PRODUCED
236

2020 Quail Run Pinot Blanc Southern Oregon

WINEMAKER'S TASTING NOTES

"Luscious aromas of banana cream pie, ripe melon, sweet summer grass, and floral talc offer a fragrant introduction. Fruit-focused flavors of Meyer lemon, green mango, and golden delicious apple linger on the pillowy soft palate, finishing with even-tempered acidity and refreshment."

Gary Horner, Erath Winemaker

VINTAGE OVERVIEW

As so often is the case, the growing season commenced 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 by 30-50%. July and August were classically warm and dry and when combined with an early September heat spike on an already low crop yield, propelled us into an astonishingly early harvest. Shortly after harvest began, smoke from regional wildfires influenced the harvest, and cut it short. Fortunately, fruit harvested to that point was of exceptionally high quality.

VINEYARD OVERVIEW

The vineyard's soil is a silty clay loam originating from weathered sandstone and shale. The north facing slope and elevation of 1,750 feet help temper the often extreme heat and sun exposure associated with the region. Consequently, this cool climate variety is allowed to slowly ripen to perfection.

WINE OVERVIEW

The fruit that was crafted into this single vineyard Pinot Blanc was harvested from a warm, high elevation site in Southern Oregon. These grapes were selected to showcase Pinot Blanc's potential for opulence when grown in a warm climate. The rich flavor and aroma intensity are supported by 100% barrel fermentation with surlie aging in 22% new French oak.