



2018 PINOT BLANC



VINTAGE

Due to cold temperatures at the beginning of the year, bud break was a bit later than usual in late April. However, with warmer than normal spring weather, bloom began early during the first week of June, leading the Willamette Valley into the hottest summer on record. High grape yields allowed growers to drop fruit, assuring the best quality fruit for our harvest which lasted September 17 - October 18. It was a smoky summer due to multiple forest fires, but we were lucky to avoid any smoke taint.

VINEYARDS

Winkler Vineyard
Yamhill Carlton AVA

CELLAR

Harvest Date: October 10
Fermentation: 34 days in stainless steel tanks
No malolactic fermentation.

TASTING NOTES

Bright and fresh floral aromas lead to flavors of citrus, green apples, and floral bouquets. Bright acidity and a juicy mouth-feel finish with notes of grapefruit and minerality. This Pinot blanc is a perfect companion to any seafood dish.

DATA

pH: 3.18
Total Acidity: 0.65%
Residual Sugar: 0.2%
Alcohol: 13.8%
Production: 365 cases