

2015 DAVID'S BLOCK PINOT BLANC



The 2015 vintage marked another extraordinary growing season. Warm weather prevailed throughout the entire season, resulting in concentrated and balanced fruit. With the warmer temperatures, we harvested our white grapes much earlier than in previous years as a means to maintain freshness and vibrancy.

Our 2015 Pinot Blanc is comprised of Estate fruit from "David's Block", named after the youngest, light-haired son of our Estate's owners. Pinot Blanc is a white skinned variant of Pinot Noir, and although limited in Oregon, is widely planted in Alsace and other cool regions of Europe. We planted David's block in 2010, knowing that our vineyard was an ideal fit for Pinot Blanc.

Tasting Notes

Light straw yellow in color. On the nose, pear and lemon combine with savory straw and lanolin notes. The palate is smooth and medium sweet, making it easy drinking and approachable.

Vineyard

- Estate Grown
Eola-Amity Hills AVA
Planted in 2010
- Pinot Blanc Clone: 159

Winemaking

- 125 cases produced
- Fermented in stainless steel
- Multiple yeast strains
and native cultures
- Sur lee aged for 5 months
- Alcohol: 13.8%
- T.A.: 6.4 g/L
- pH: 3.20
- R.S. = 2.9 g/L
- Partial MLF
- Malic: 1.3 g/L

Cellaring

Drink upon release.

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