

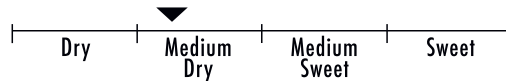
# 2017 DAVID'S BLOCK PINOT BLANC



*The 2017 Oregon vintage was a return to normalcy after a string of warm and early harvests. Spring and early summer were cold and wet, insomuch the phrase "June-uary" was coined. Summer was mild and cool. We saw more classic Oregon harvest dates ranging from late September to October. It was a slow and steady harvest and we closed the book with our last press load in mid-November. Needless to say, it was a long one! The wine quality is superb, and the natural acidity shines throughout our entire portfolio. Cool temperatures throughout the season helped retain the aromatics in our white wines, delivering incredible intensity and floral notes. 2017 was a classic Oregon vintage, producing highly aromatic white wines with perfect natural acidity to provide tension and carry through aging.*

*This wine is made of Pinot Blanc grapes from "David's Block", a section of our estate named after the youngest, light-haired son of our vineyard'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 with a hunch that our vineyard was an ideal fit for unique varietal.*

## Tasting Notes



Brilliant sunfleck yellow in color. The nose is heady and perfumed and sings with notes of pear, acacia, and honeysuckle. Behind the floral bouquet there are notes of straw and brioche, which add incredible allure and complexity. The palate is round, ample, and sensual, with a sweet entry, filling midpalate, and a lingering finish. *- Rachel Rose, Winemaker*

**91 pts - Wine Enthusiast August 2018**

## Vineyard

- Harvested 10/16/17
- Estate Grown  
Eola-Amity Hills AVA  
Planted in 2010
- Pinot Blanc Clone: 159

## Winemaking

- 150 cases produced
- Fermented in neutral vessels
- Native and co-inoculated yeast strains
- Sur lie aged for 4 months
- Alcohol: 12.2%
- T.A.: 7.8 g/L
- pH: 3.07
- R.S. = 8.4 g/L

## Cellaring

1 - 8 years post vintage:  
For fresh, bright aromatics,  
enjoy 2018 - 2020.  
Age longer for added  
complexity, 2020 - 2025.

## BRYN MAWR VINEYARDS

5955 Bethel Heights Rd NW - Salem - Oregon - 97304

www.brynmawrvineyards.com - 503-581-4286 - info@brynmawrvineyards.com