

2018 *Pinot Blanc*

ESTATE GROWN • EOLA - AMITY HILLS
WILLAMETTE VALLEY • OREGON



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 the family. Pinot Blanc is a white skinned variant of Pinot Noir, and although limited in Oregon, is widely planted in many cool regions of Europe. Our house style of Pinot Blanc is aromatically driven and medium in body, much like the wines of Austria and Alsace. We planted an Alsatian clone of Pinot Blanc in 2010 with a hunch that our vineyard was an ideal fit for this unique varietal.

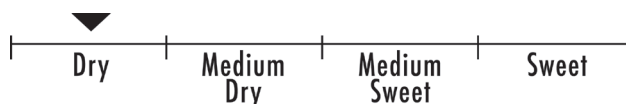
VINTAGE

The 2018 vintage saw some of the warmest and driest months on record; however moisture and cool temperatures returned to finish the season. The 2018 wines show beautiful aromatics, high acid, and finesse.

TASTING NOTES

Pale sun fleck yellow with an intensely perfumed bouquet of jasmine, honeysuckle, and pear. An invitingly sweet attack gives way to a rounded midpalate with green pear persistence. The finish is lean, crisp, and clean.

- Rachel Rose, Winemaker. Spring 2019.



VINEYARDS

100% Pinot Blanc – David’s Block · Bryn Mawr Vineyards · Eola-Amity Hills
Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 150
FERMENTATION STYLE: neutral vessels. Aged on lees 5 months.
TA: 10.9 g/L
pH: 2.9
RS: 10.47 g/L
SUGAR : ACID RATIO = 1.04, IRF Dry.
ABV: 11.5%

CELLARING

1-8 years post vintage.
2019 – 2026