# 2019 David's Block PINOT BLANC

## 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.

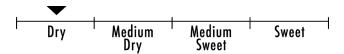
#### VINTAGE

The 2019 vintage was cool the entire season, and the wines are distinctly light, bright, and classically "Oregon" in style.

#### **TASTING NOTES**

Pale, nearly translucent in color. The aromas are fresh and delicate with sweet floral notes reminiscent of jasmine and honey, while creamy savory notes add an earthy layer to the bouquet. The palate has a small burst of sweetness on the attack, then finishes dry and sassy.

- Rachel Rose, Winemaker. Spring 2020.



#### **VINEYARDS**

100% Pinot Blanc – David's Block  $\cdot$  Bryn Mawr Vineyards  $\cdot$  Eola-Amity Hills Willamette Valley  $\cdot$  Oregon

### WINEMAKING

CASE PRODUCTION: 85

FERMENTATION STYLE: Neutral vessels. Aged on lees 5 months.

pH: 2.93 TA: 8.7 g/L RS: 9.1 g/L

SUGAR: ACID RATIO = 1.0, IRF Dry.

ABV:11.6%

#### **CELLARING**

1-8 years post vintage. 2020 – 2027

