# 2022 PINOT BLANC ESTATE · DAVID'S BLOCK

## 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.

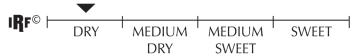
#### **VINTAGE**

The 2022 vintage was a rollercoaster of a season. The season began with a frost event that affected many parts of the Willamette Valley. Our Estate was spared on account of our later than average budburst date, but most feared the lost of their entire crop. Ample spring rains followed and contributed to bountiful yields across the Valley. We were then graced with one of the the longest seasons in the last decade, one that lasted well into October with sunshine and 80F days. It was an astonishing vintage and a winemaker's dream.

#### **TASTING NOTES**

Clear and bright sunfleck yellow in color. The nose is perfumed and rich; notes of jasmine in late bloom are interlaced with savory characteristics of fresh hay and cream that give the wine an elusive depth. The palate begins with a kiss of sweetness, then gives way to a generous and full mid-palate with crisp acidity and texture. This wine finishes savory and goes on and on....

- Rachel Rose, Winemaker. Spring 2023.



#### **VINEYARDS**

BRYN MAWR

VINEYARDS

2022

PINOT BLANC

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EOLA – AMITY HILLS WILLAMETTE VALLEY · OREGON 100% Pinot Blanc – David's Block  $\cdot$  Bryn Mawr Vineyards  $\cdot$  Eola-Amity Hills Willamette Valley  $\cdot$  Oregon

### WINEMAKING

CASE PRODUCTION: 100

FERMENTATION STYLE: Whole cluster pressed. Fermented in a neutral egg shaped vessel and neutral French Oak, sur lie aged for 5 months, with light battonage.

pH: 3.17 TA: 6.9 g/L RS: 6.1 g/L

SUGAR: ACID RATIO = 0.88, IRF Dry.

ABV:12.2%

#### **CELLARING**

1-8 years post vintage. 2023 – 2030

