

# 2014 DAVID'S BLOCK PINOT BLANC

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*2014 was Oregon's warmest growing season in recorded history. Spring was warmer and drier than normal, and provided the perfect conditions for flowering and fruit set. We saw large yields and unlimited sunshine! We harvested up to a month early in some blocks, and avoided the fall rainy season all together. It was a vintage of unprecedented quality and quantity!*

*Our 2014 Pinot Blanc is comprised entirely 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 sunflower yellow in color. The nose is floral and perfumed; notes of honey, ginger, rose water, pear flowers, and mandarin fill the glass. The palate is soft and unctuous, with a touch of sweetness that extends the flavors to the midpalate. The finish tightens up and leaves the palate crisp and lifted.

## Vineyard

- Bryn Mawr Vineyards:  
Eola-Amity Hills AVA
- Pinot Blanc Clone: 159

## Winemaking

- 190 cases produced
- 100% Destemmed
- 3 Days of Skin Contact
- Fermented in stainless steel
- Sur lee aged for 5 months
- Alcohol: 13.1%
- T.A.: 4.7 g/L
- pH: 3.55
- R.S. 2.4 g/L

## Cellaring

This is an aromatic and soft wine, and will be best if enjoyed upon release.

## BRYN MAWR VINEYARDS

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