

TASTING NOTES

Straw in color, the wine opens with notes of kiwi, lemon, lime and grapefruit on the nose. Light to medium in body, flavors of green apple, chamomile, white florals and fresh herbs unfold on the palate with bright, balancing acidity and a pronounced citrus zest finish.

Peak drinkability: 2019 - 2021.



All of our Estate Vineyards are Certified Sustainable.

TECHNICAL DATA

Grape Type: Pinot Blanc

Appellation: Willamette Valley

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: October 25, 2017

Harvest Statistics

Brix: 20.8°

Titrateable acidity: 6.45 g/L

pH: 3.41

Finished Wine Statistics

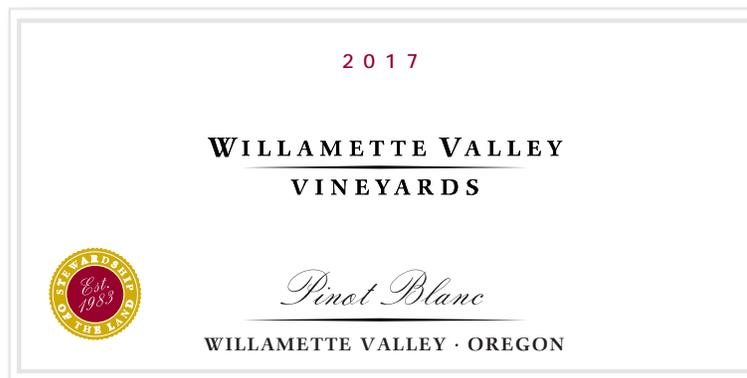
Alcohol: 12.5%

Titrateable acidity: 5.48 g/L

pH: 3.47

Fermentation: Stainless steel

Cases Bottled: 700



VINTAGE FACTS 2017

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler conditions and proceeded to have a slow

and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

Courtesy of the Oregon Wine Board.

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of wind-blown, glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil.

WINEMAKING NOTES

The stylistic vision of this wine is power, depth and richness yet elegance with overt fruitiness. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid phenols. The must was cold settled and racked to stainless steel tank. It was inoculated with a special strain of yeast, which promotes a rich and oily mouthfeel. The wine was not allowed to progress through secondary fermentation, leaving a clean, snappy finish. It was racked and filtered off the lees prior to bottling.

FOOD & SERVING SUGGESTIONS

Light seafood and poultry dishes including pan-seared halibut over lemon zucchini noodles, white miso black cod, ceviche, chicken piccata, green curry with chicken and soft cheeses.

