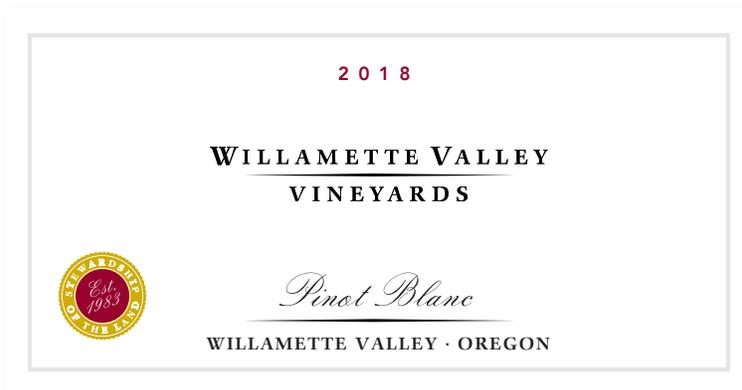


TASTING NOTES

Lemon in color, the wine opens with aromas of pear, lychee and golden apple on the nose. A medium-bodied, round mid-palate with flavors that mirror aromas with the addition of white florals and chamomile is resolved by balancing acidity for a long-lingering finish.

Peak drinkability: 2020 - 2023.

**TECHNICAL DATA**

Grape Type: Pinot Blanc

Appellation: Willamette Valley

Vineyard: Tualatin Estate

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

Harvest Date: October 9, 2018

Harvest Statistics

Brix: 23.9°

Titrateable acidity: 6.75 g/L

pH: 3.31

Finished Wine Statistics

Alcohol: 14.1%

Titrateable acidity: 5.63 g/L

pH: 3.46

Fermentation: Stainless steel

Bottling Date: August 20, 2019

Cases Bottled: 812

VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in verasion caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of the Oregon Wine Board.

THE VINEYARD

Tualatin Estate: 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. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

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

Green curry dishes, oysters, baked halibut with lemon and capers, farro salad with feta and mint, light pasta dishes and soft cheeses.

