

TASTING NOTES

Straw in color, the wine opens with notes of zesty citrus like lemon, lime and grapefruit on the nose accented with a hint of pine and honey. Light to medium in body, flavors of green apple, pear, chamomile, white florals and fresh herbs unfold on the palate with bright, balancing acidity and a pronounced energetic finish.

Peak drinkability: 2021 - 2024

TECHNICAL DATA

Grape Type: Pinot Blanc

Appellation: Willamette Valley

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

Harvest Date: September 30, 2019

Harvest Statistics

Brix: 21.5°

Titrateable acidity: 9.07 g/L

pH: 3.29

Finished Wine Statistics

Alcohol: 12.9%

Titrateable acidity: 7.92 g/L

pH: 3.23

Fermentation: Stainless steel

Bottling Date: August 19, 2020

Cases Bottled: 788



VINTAGE FACTS 2019

A relatively mild early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet, but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer than average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison, and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near average to slightly above average.

Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.

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. 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

Seafood dishes including pan-seared halibut, clam linguini or salmon with carrot ginger puree, fresh salads with citrus vinaigrette and poultry dishes like chicken thighs shimmered in lemon and dill.



All of our Estate Vineyards
are Certified Sustainable

