

2020 PINOT BLANC

VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low-yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, the daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

THE VINEYARDS

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.



TECHNICAL DATA

Grape Type: Pinot Blanc

Appellation: Tualatin Hills

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

Harvest Date: October 7, 2020

Harvest Statistics

- **Brix:** 22.5°
- **Titrateable Acidity:** 6.92 g/L
- **pH:** 3.21

Finished Wine Statistics

- **Alcohol:** 13.5%
- **Titrateable Acidity:** 7.39 g/L
- **pH:** 3.14
- **Sulfate Level:** low
- **Fermentation:** Stainless steel tanks

Bottling Date: July 14, 2021

Cases Produced: 416

TASTING NOTES

Straw in color, the wine opens with notes of pear, golden apple with hints of zesty citrus like lemon, lime and grapefruit on the nose. Light to medium in body, flavors mirror aromas with the addition of chamomile, white florals, fresh herbs and honey unfolding on the palate with bright, refreshing acidity to create an energetic finish.

Peak Drinkability: 2022 – 2024

FOOD PAIRINGS

Seafood dishes including pan-seared halibut, clam linguini or sea scallops, fresh salads with citrus vinaigrette and poultry dishes like herb-roasted chicken or turkey.

