

TASTING NOTES

Lemon in color, the wine opens with aromas of pear, golden apple and dried herbs. A round mid-palate with flavors of pear, hay and cider is resolved with mineral-driven notes and bright acidity for a long-lasting finish. Peak drinkability 2016-2019.



TECHNICAL DATA

Grape Type: Pinot Blanc

Appellation: Willamette Valley

Vineyards: Peter Michael Vineyard

Soil Type: A variety of Willamette Valley soils including Laurelwood (windblown, glacial loess), Missoula Flood sediment and Pisolites

Harvest Date: October 8, 2015

Harvest Statistics

Brix: 24.2°

Titrateable acidity: 7.35 g/L

pH: 3.35

Finished Wine Statistics

Alcohol: 14.1%

Titrateable acidity: 6.3 g/L

pH: 3.65

Fermentation: cool ferment in stainless steel

Bottling Date: July 29, 2016

Cases Bottled: 1,210

2015

WILLAMETTE VALLEY
VINEYARDS



Pinot Blanc

WILLAMETTE VALLEY · OREGON

VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequently grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes. *Courtesy of the Oregon Wine Board.*

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 barrels. 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 fined, racked and filtered off the lees in March.

FOOD & SERVING SUGGESTIONS

Grilled White Fish Tacos, Oysters, Grilled Halibut Steaks with Basil-Caper Butter, Lemon Broccoli and Chickpea Rigatoni



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