

## TASTING NOTES

Pale lemon in color, the nose features notes of pear, golden apple, lime and lychee. The flavors mirror aromas and palate evolves into a crisp, dry finish with lingering notes of lemongrass and citrus zest.

Peak drinkability: 2018-2021



All of our Estate Vineyards are Certified Sustainable

## TECHNICAL DATA

**Grape Type:** Pinot Blanc

**Appellation:** Willamette Valley

**Vineyard:** Peter Michael Vineyard

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

**Harvest Date:** October 6, 2016

### Harvest Statistics

**Brix:** 25.2°

**Titrateable acidity:** 7.13 g/L

**pH:** 3.40

### Finished Wine Statistics

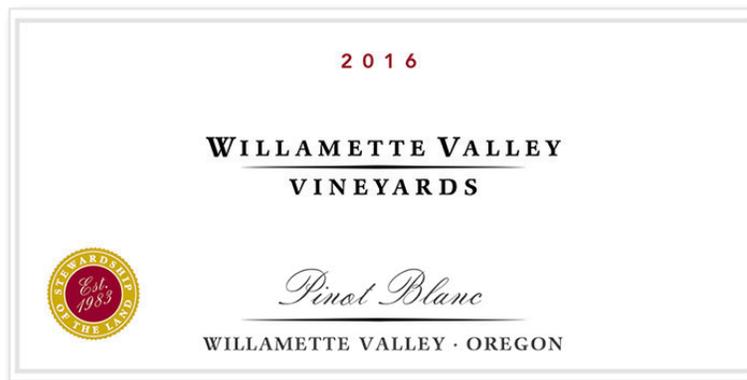
**Alcohol:** 13.9%

**Titrateable acidity:** 5.7 g/L

**pH:** 3.40

**Fermentation:** Stainless steel

**Cases Bottled:** 1,062



## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

*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

Seared scallops, grilled halibut and other flaky white fish, light salads and soft cheeses.

