

TASTING NOTES

Straw in color, the nose opens with aromas of Bosc pear, juicy nectarine and dried lavender. A mineral-driven palate expresses notes of pineapple and fresh-squeezed lime. The finish is bright and refreshing with lingering notes of orange creme.

Peak drinkability 2015-2017



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 4, 2014

Harvest Statistics

Brix: 23.7°

Titrateable acidity: 7.60 g/L

pH: 3.31

Finished Wine Statistics

Alcohol: 14.0%

Titrateable acidity: 7.0 g/L

pH: 3.38

Fermentation: cool ferment in stainless steel

Bottling Date: January 2015

Cases Bottled: 654



2 0 1 4

WILLAMETTE VALLEY VINEYARDS



Pinot Blanc

WILLAMETTE VALLEY · OREGON

2 0 1 4 PINOT BLANC

VINTAGE FACTS 2014

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to dilute the acids, causing a rise in pH levels and lowered the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects. Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. However, a freeze in December 2013 impacted some regions and sites, resulting in some bud and vine damage.

This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage

will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration. 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 Tuna Steak, Garbanzo Fritters with Jicama Salad, Baked Orange Salmon with Fennel, Farro Salad with Feta and Pita.

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Jim Bernau, Founder/Winegrower