

2025 PINOT BLANC

VINTAGE FACTS 2025

The 2025 growing season in the Willamette Valley was defined by warm, steady conditions and less-than-average precipitation. Following a relatively dry winter, the early start to the season began with bud break occurring on April 26th and continued for two weeks throughout our estate vineyards. Flowering took place from late May through early June and a lighter fruit set resulted in smaller berries with excellent concentration and depth.

Growing degree days tracked approximately 12% above the 1991-2020 average, making 2025 one of the warmer seasons on record. A couple of early-season 100-degree days had little impact on the fruit, while consistent warmth through August accelerated maturity without causing heat stress. Sugars accumulated rapidly, but intermittent rain allowed our vineyard stewards to wait and pick at peak maturity.

Following our early picks for sparkling wine, harvest kicked off on September 10th with Pinot Noir. Harvest timing and conditions were similar to 2023, though yields were lighter. With a greater focus on estate fruit, our winemakers were able to give additional attention to both the vineyard and cellar.

Harvest concluded under favorable conditions, with fruit showing vibrant color, concentrated flavors and natural balance. The 2025 vintage will reflect an expressive fruit-forward intensity and structure from the smaller berries and warm, steady growing season.

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, the vineyard is mostly covered with Laurelwood soil that 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 grape's complex nature and rose petal aromas.

WINEMAKING NOTES

The stylistic vision of this wine is depth and richness, balanced by elegance and expressive fruit. 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: September 26, 2025

Harvest Statistics

- **Brix:** 23.6°
- **Titrateable Acidity:** 5.46 g/L
- **pH:** 3.43

Finished Wine Statistics

- **Alcohol:** 13.5%
- **Titrateable Acidity:** 6.48 g/L
- **pH:** 3.22
- **Sulfate Level:** low
- Fermentation:** Stainless steel tanks
- Bottling Date:** June 2026

TASTING NOTES

Straw in color, with delicate aromas of elderflower, citrus zest, pear and honeydew. A velvety mouthfeel and acidity are balanced, creating flavors of grapefruit, gold kiwi, lemon curd and minerality. The medium body is crisp, and the wine lingers with a crisp, slightly off-dry finish.

Peak Drinkability: 2026 – 2030

FOOD PAIRINGS

Enjoy with pasta dishes such as pappardelle or Cacio e pepe and salads like sautéed rainbow chard with parmesan.

