



**REALLY GOOD WINE
MADE IN OREGON**

Light, juicy, clean, and straightforward - our single vineyard Pinot Blanc is the perfect expression of this unique grape variety. Aromas of vibrant citrus and jasmine jump out of the glass, while juicy pear and pineapple hum softly in the background. A mouthwatering entry refreshes the palate, with plenty of body to support the racy acidity. Fruit flavors of peach and lychee mingle with citrus and mineral notes, culminating in a medium-long, acid-driven finish. Perfect with a wide variety of fish dishes as well as fruit-based

The 2018 Willamette Valley growing season began with bud break in mid-April, similar to 2017. Good conditions for bloom in mid-June provided a healthy fruit set. The summer was warm and dry, which created ideal growing conditions. September was a combination of warm and cool streaks with occasional rain that continued into October. The cooler conditions slowed ripening, ensuring grapes with excellent maturity and slightly higher than average acid levels.



2018 PINOT BLANC

VARIETAL COMPOSITIONS	Pinot Blanc
VINEYARD APPELLATION	Seabreeze Vineyard Willamette Valley
ALCOHOL CONTENT	13%
CELLAR TREATMENT	100% Stainless Steel

RELEASE DATE	April 2019
PH	3.12
TA	6.3 g/L
RS	0.05%
BOTTLE SIZE	750 mL
PAIRS WELL WITH	Dungeness crab, ceviche, sushi, peach pie