



REALLY GOOD WINE MADE IN OREGON

Light, juicy, clean, and straightforward, our Willamette Valley Pinot Blanc is the perfect expression of this unique grape variety.

Peppy and refreshing, our 2020 Pinot Blanc boasts tropical fruit and floral aromas of pineapple, lychee, and white flowers. Flavors of peach and banana lead, with citrus and floral notes providing a gentle counterpoint. The acid-driven finish makes this wine a hit with any fish dish, notably ceviche and crab cakes, and is an excellent partner for your salad course.

Cool, wet conditions in the first half of June during bloom reduced 2020 vineyard yields, which resulted in fewer and smaller berries and looser clusters. This allowed for better airflow and decreased the potential for botrytis. Photosynthesis and thus sugar production was slowed for about 10 days mid-September due to the Oregon wildfires. The tail end of September and beginning of October were warm and dry, allowing for optimal ripening. 2020 will be exceptional for producing historic wines.



Video Tasting Notes [SCAN TO VIEW]

2019 PINOT BLANC

VARIETAL COMPOSITIONS	Pinot Blanc
VINEYARD APPELLATION	Willamette Valley
ALCOHOL CONTENT	13.5%
CELLAR TREATMENT	100% Stainless Steel

RELEASE DATE April 2021

PH 3.29
TA 5.27 g/L
RS 0.04%

BOTTLE SIZE 750 mL

PAIRS WELL WITH Crab cakes, wedge salad, ceviche