



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

Every growing season in the Willamette Valley presents us with a unique and thought-provoking array of challenges. For 2022, frost in late spring had us wondering about lower yields. Thankfully, when the sun came out, it stayed; boosting yields and ripening our fruit over a record-breaking dry summer. Our team truly came together for this harvest creating exciting wines to look forward to.

This white Burgundian variety, Pinot Blanc is a genetic mutation of its well-known counterparts - Pinot Noir and Pinot Gris. Pinot Blanc thrives in cooler temperatures with minimal exposure to sunlight and wind, making the Willamette Valley the perfect place to grow this varietal. starts with the fresh aroma of pear, green apple, and honeysuckle, with a hint of minerality. The palate is remarkably fresh with a brightness on entry that is mouthwatering, but at the same time boasts a softness that is almost creamy. With a flavor of honeydew melon and Meyer lemon, you are sure to love this wine with Caesar salad, roast chicken or a fresh summer pasta salad.

ACCOLADES 2018 - Top 100 + BEST BUY, Wine Enthusiast 2021 - 92 Points, Tasting Panel 2021 - 89 Points + BEST BUY, Wine Enthusiast

2022 PINOT BLANC

VARIETAL COMPOSITIONS	Pinot Blanc	RELEASE DATE	March 2023 SRP \$14
VINEYARD APPELLATION	Willamette Valley	PH TA RS	3.35 6.25 g/L 0.161%
ALCOHOL CONTENT	13.5%	BOTTLE SIZE	750 mL
CELLAR TREATMENT	100% Stainless Steel	PAIRS WELL WITH	Caesar salad, roast chicken, and summer pasta salad