



PINOT BLANC

Willamette Valley

2008

WINE BACKGROUND

- Esteemed in Friuli and Alto Adige, tolerated in Alsace, and abused in California, Pinot blanc has found an important home in Oregon.
- The same climate and soils that have made this state famous for Pinot noir and Pinot gris also work for their sibling Pinot blanc, giving us wines that are racy, yet bold in character.
- By the 1970's in California, producers found that they had no true Pinot blanc in the state, so David Adelsheim led a program to import two clones directly from Alsace to Oregon.
- Thus, we were in on the ground floor with this wine – 1989 was our first vintage.

GROWING SEASON

- The 2008 growing season began slowly with a cooler than normal spring for the months of March and April. Buds began to open around April 26th giving the growing season a bit of a delayed start.
- Temperatures picked up considerably in May and helped the vines catch up by accelerating shoot growth, but heat accumulation fell short of producing an early June bloom. The favorable conditions surrounding bloom near the end of June continued to influence fruit development well into August. Veraison became apparent in mid-August, followed by gorgeous ripening conditions in September.
- Hand picking began the last week of September and continued well into October, allowing the fruit to fully ripen and bask in what could be called a textbook Indian summer for Oregon.
- The grapes for this wine were picked on October 16th.

VINEYARDS

- Though our first bottlings of this variety were produced from purchased grapes, we planted 3 ½ acres in the mid 90's in our Bryan Creek Vineyard, on clay-loam basaltic-origin soils in the Chehalem Mountains.
- Our Pinot Blanc is planted at the highest elevation available at our Bryan Creek Vineyard. At 800 feet, we are able to get the fruit to ripen with the sun exposure it receives on the southwest facing slope.

WINEMAKING

- Following a light whole-cluster pressing in our computer-controlled membrane press to separate the juice from the skins as quickly and as cleanly as possible, the juice was allowed to settle for about 3 days to allow for clarification prior to fermentation.
- Then the wine underwent a slow, cool fermentation in stainless steel tanks to preserve its bright focused fruit.
- In order to preserve its inherently refreshing and crisp qualities, this wine did not go through malolactic fermentation. It was bottled on March 19, 2009.

“This 2008 Pinot blanc features peach, citrus zest, melon and floral aromas. On the palate, one finds a fascinating mix of meyer lemon and casaba melon. There’s a mid-palate richness that is offset by the wine’s general raciness. It pairs superbly with a wide range of foods - from shellfish to quiche to spicy Asian food.”

Dave Paige, winemaker



Technical Information

Alc: 13.2% by vol
pH: 3.28
RS: dry
Production: 405 cases (750 ml)

