



2009 OREGON PINOT BLANC

Production: 394 cases

Bottled: October 2010



Wine Data

pH 3.37

Total acidity (T.A.) 0.5325gr/100 ml

Residual sugar (R.S.) 0.2gr/100 ml

Alcohol 13.1%

The Vintage:

The 2009 growing season started with bud break around the second week of April, with spring turning out to be colder and much drier than average. Starting in early June, the temperatures rose to above normal, leading to a fairly warm summer. The fruit set was larger than average, with 30-40% larger clusters. We experienced some very warm days at the end of August and again in September that dehydrated the berries. The tightness of the clusters prevented the berries from bursting; also this helped prevent botrytis from developing. All of our fruit was hand-picked between September 21st and October 18th. Overall, a very good vintage...wines will be forward and full of fruit, resulting in earlier drinking windows than the 2007s or 2008s.

The Cellar:

Our Pinot Blanc was whole-cluster pressed into one new and one neutral 132 gallon oak puncheons and a stainless steel tank. The stainless steel fermented portion (79 %) retains the purity of fruit while the barrel fermented (21 %) wine adds texture and depth. The juice was inoculated with three yeast strains, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. After aging on lees for six months, the wine was raked and bottled in October, 2010.

The Vineyard:

Griffin Creek Vineyard, Rogue Valley: harvested on October 20th at 22.9 Brix.

The Wine:

Our 2009 Pinot Blanc offers vibrant aromas of baked apples and cloves, followed by spices and light crème brulee notes. Flavors show citrus fruit, pineapple and spice and a sense of minerality from the firm acids. The wine's texture is nuanced and round, with the partial barrel-fermentation adding to the mouth feel. The finish carries good weight, with lasting tree fruit notes and a peppery spiciness. The fresh acidity of this wine makes it a perfect companion to shellfish of any sort.

Tasted October 11, 2010.