

# PINOT BLANC

## Willamette Valley

### 2007

*“On the nose of this 2007 Pinot blanc, one finds peach, citrus zest, melon and floral aromas. On the palate, ones 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, and on to spicy Asian food.”*

Dave Paige, Winemaker

## WINE BACKGROUND

- Esteemed in Friuli and Alto Adige, tolerated in Alsace, 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

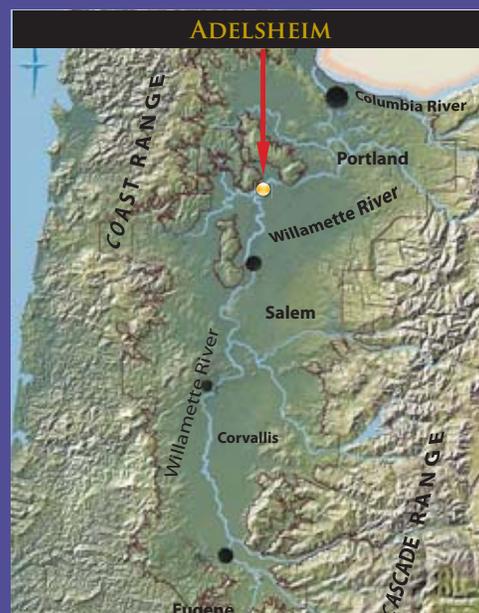
- Bud break occurred in the north Willamette Valley during the third week of March, and bloom during the second week of June.
- Harvest began in mid-September with two weeks of perfect weather and ideal picking conditions. This was followed by rainfall, which created challenges that we met with skilled preparation and experience in the vineyard and winery. Special care was taken in both picking and sorting to insure the very best fruit.
- The grapes for this wine were picked on October 14th.

## 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 20, 2008.



## Technical Information

Alc: 13.2% by vol  
TA: 8.0 g/L  
pH: 3.31  
RS: 0.1%  
Production: 610 cases (750 ml)

