



**WINE** The 2004 A to Z Pinot Blanc is crafted from different wines selected and blended by A to Z from some of Oregon's best estates and was bottled in late March 2005. Several Pinot Blanc styles are represented in this blend. We allowed a portion of the wine to go through partial malolactic fermentation for a creamy mouthfeel, but most had malolactic fermentation blocked to retain bright acidity to balance the texture of the barrel fermented wine. Fermented and aged in stainless steel and French Oak barrels for 6 months, the wine is a great example of the 2004 Pinot Blanc vintage in Oregon. 2,400 750 ml bottle cases were made. Large formats available upon request.

**TASTING NOTES** Bright golden color with yellow highlights. Aromas of ripe melons, peaches, talc, figs and lime blossoms with a small hint of truffles are followed by acacia honey and floral notes. The wine shows great cut and texture in the mouth with a classic sense of proportion, and a long clean finish. The 2004 A to Z Pinot Blanc shows all the hallmarks of the wonderful 2004 vintage combined with the beauty of this noble grape.

**WINERY** Founded in 2001 by four friends from two families, Cheryl Francis, Sam Tannahill and Bill and Deb Hatcher. As a négociant, A to Z specializes in blending wines that achieve richness, harmony and complexity and express the essence of Oregon through each varietal.

**VINEYARD** The 2004 A to Z Pinot Blanc is sourced from some of the finest vineyards and estates located throughout Oregon. The vineyards are grown mostly on southeast to southwest facing slopes in soils ranging from the dark red clay rich Jory to the yellow sedimentary Willakenzie. The long warm days and cool nights of Oregon allow Pinot Blanc to ripen fully and beautifully.

**VINTAGE** The 2004 vintage was anything but typical. The spring was early and warm. However, rain during flowering resulted in the worst shatter Oregon has experienced for years bringing very low yields, about half of normal. A hot summer seemed to promise an early harvest and for a small portion it did before the weather turned cold and rainy. Luckily the rain did not last for long and we were able to harvest well into October under beautiful skies. The wines from this vintage will be classical Oregon.

