

2007

OREGON PINOT BLANC

TASTING NOTES

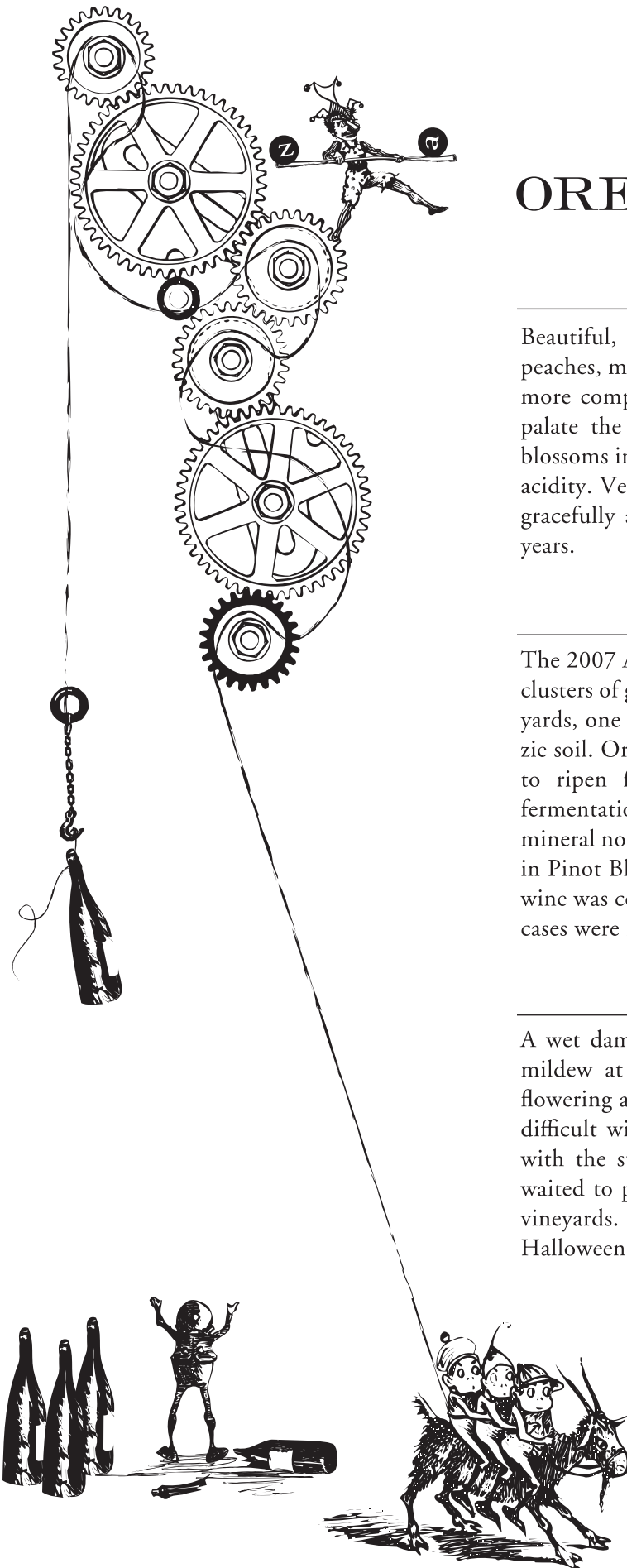
Beautiful, steely yellow-gold color with initial aromas of white peaches, minerals, lime zest, white flowers and tangerines opening to more complex aromas of wet stones, mangoes and violets. On the palate the wine begins with a focused mineral-laden attack that blossoms into a rich and lively mid-palate buttressed by bright, clean acidity. Very long, crisp and fresh, the wine has the potential to age gracefully and deepen into more honeyed tones over the next few years.

WINE

The 2007 A to Z Pinot Blanc comes mainly from the relatively small clusters of grapes found in two very different Willamette Valley vineyards, one planted on Woodburn soils and one grown on Willakenzie soil. Oregon's long warm days and cool nights allow Pinot Blanc to ripen fully producing beautiful flavorful berries. Malolactic fermentation was blocked to retain bright acidity and highlight the mineral notes to balance the floral aromas and richer texture inherent in Pinot Blanc. Fermented and aged in stainless steel on its lees, the wine was composed and bottled in March 2008. 830 - 750 ml bottle cases were made.

VINTAGE

A wet damp spring necessitated more sprays than normal to keep mildew at bay in a challenging year. We had great weather for flowering and set a good crop in the Willamette Valley. Harvest was difficult with slow picking around storms. For those who kept up with the summer's challenges, contained the disease pressure and waited to pick, there was little rot and some high brix levels in the vineyards. We closed out the harvest in the Willamette Valley on Halloween.



OREGONICALLY GROWN™
A to Z