

2008

OREGON PINOT BLANC

TASTING NOTES

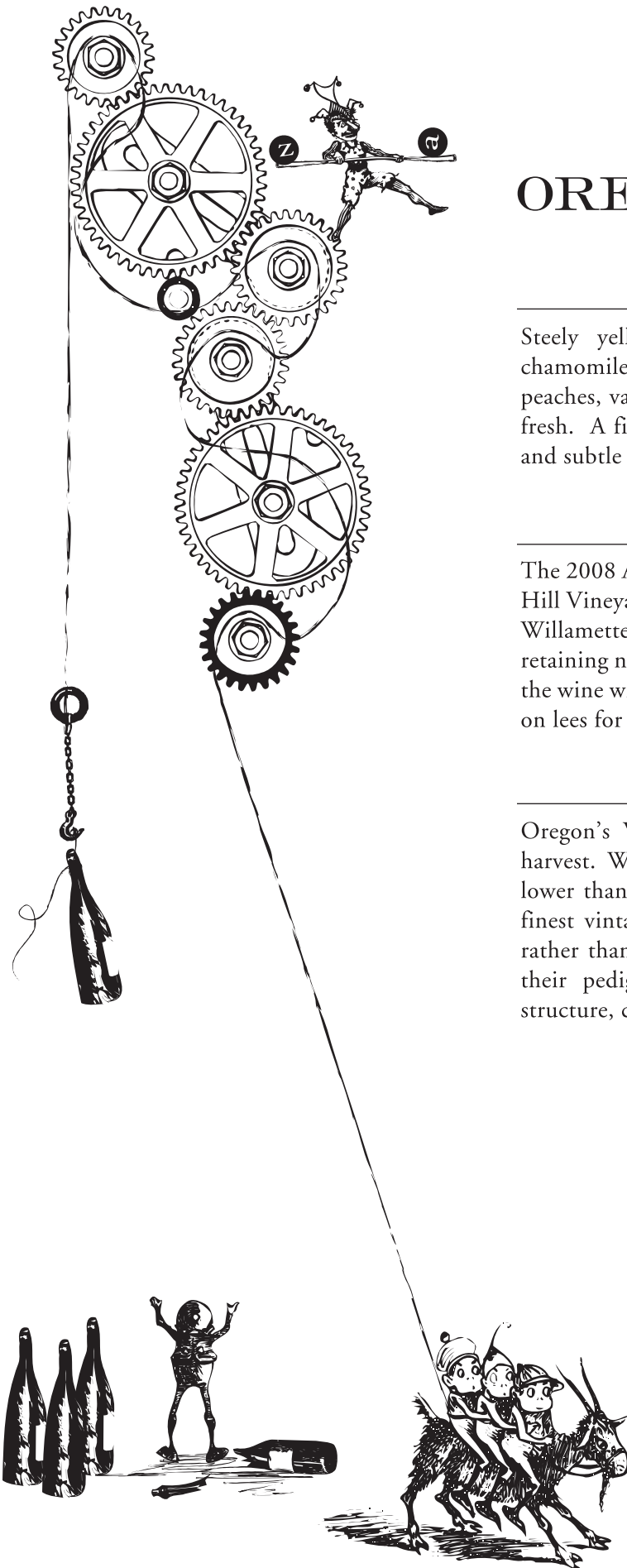
Steely yellow-gold color with aromatics of lemon curd and chamomile. On the palate, the wine blossoms into flavors of golden peaches, vanilla custard and clover honey, finishing clean, crisp and fresh. A fine balance between the restrained alcohol, bright acidity and subtle natural sweetness of slow-ripened fruit.

WINE

The 2008 A to Z Pinot Blanc is a single vineyard wine from Helmick Hill Vineyard. The long summer days and cool nights, typical of the Willamette Valley, allow the Pinot Blanc berries to ripen while retaining natural acidity. We inhibit secondary fermentation to focus the wine with crisp acidity. Fermented at low temperatures and aged on lees for four months in stainless steel tanks to enhance texture.

VINTAGE

Oregon's Willamette Valley was blessed with a wonderful 2008 harvest. Weeks of late great weather and small berries responsible for lower than expected yields (1-1.5 tons/acre) resulted in one of the finest vintages on record. It is a vintage defined by the vineyard rather than the weather because each site developed fully to reveal their pedigree. 2008 Willamette Valley wines have elegance, structure, concentration and a definite sense of place.



OREGONICALLY GROWN™
A to Z