

## Oregon Pinot Blanc

Pinot blanc (also known as Pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir that originated in Burgundy. Pinot blanc has been cultivated throughout Northern Europe for centuries, especially in the Alto Adige region of Italy, as well as Alsace and Burgundy, where it thrives under the same growing conditions as Pinot noir.

Pinot blanc was first planted in Oregon in 1967, but there are still only 217 acres planted here, and only about a dozen Oregon wineries produce Pinot blanc wine.

The Pinot blanc grown in Oregon is true Pinot blanc, imported directly from Alsace and evaluated at Oregon State University in 1976. It is distinctly different from the variety "Melon" which was mistaken for Pinot blanc in California vineyards in the 1980's.

**Food Recommendations:** Pinot blanc is a refreshing wine to serve with appetizers or brunch. It works well with mild cheeses, egg dishes, creamy pasta, risotto or polenta. Excellent with shellfish.

### Certified Sustainably Grown

The 2007 Estate Grown Pinot Blanc is certified sustainably grown by LIVE Inc. and Salmon Safe™.

**LIVE** is a sustainable agriculture program certified under international standards of Integrated Production. For details go to [www.liveinc.org](http://www.liveinc.org).

**Salmon Safe** certifies farming practices that restore and protect healthy streams and rivers. For details, go to [www.salmonsafe.org](http://www.salmonsafe.org).

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2007 PINOT BLANC • ESTATE GROWN

*Certified Sustainably Grown*

Harvest date: October 22, 2007

Grapes at harvest: Brix: 23.2, pH: 3.38, TA: 6.3 gr/liter

Finished wine: Alcohol 13.65 %, pH: 3.43, TA: 5.7 gr/liter

No Residual sugar

434 cases bottled May 2008

Suggested Retail \$16

**THE 2007 VINTAGE:** 2007 was a classic, cool Oregon vintage, very similar to 2005. The summer provided adequate heat to ripen the fruit, and the fall finished cool, allowing the grapes to fully express their varietal character. It was also a vintage that challenged the winegrowers to be at the top of their game. Nice weather during the mid-summer produced a large crop that had to be rigorously managed to achieve optimum ripening. Some blocks were thinned three times, often to less than one cluster per shoot. When the fall turned rainy and cool, we marshaled our forces to pull more leaves around the fruit, as a hedge against botrytis, and as a way of getting the sun on the fruit. In the end, the extra effort gave us clean ripe grapes, and wines with moderate alcohols and pure, focused fruit character. 2007 was clearly a successful vintage for us, in spite of the significant challenges. The more precocious whites are already expressing supple structure, good typicity and very good balance.

**Vinification:** Our Pinot blanc is whole-cluster pressed and fermented cold in stainless steel without malolactic fermentation, to preserve and enhance its fresh fruit character. It is bottled with a screwcap closure to protect its freshness.

**Tasting notes:** Primary aromas of deep mineral, wet stone, citrus, white peach, and faint grass seed. The palate is a dense concentration of talc, lemon rind, and flint, framed by voluminous acidity and phenolic structure.