

## PINOT BLANC IN OREGON

Pinot blanc (also known as pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir that has been cultivated throughout Northern Europe for centuries. Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here, of which four acres are at Bethel Heights, planted in 1992.

## THE 2015 VINTAGE

### *On Hang Time*

Hang time means leaving fruit on the vines for an extended period at the end of the growing season for maximum flavor development. In the volatile world of wine opinion, 'hang time' is sometimes unfairly and misleadingly associated with 'overripe' styles or high alcohols. But with cool-climate varieties like Pinot blanc, Pinot gris and Pinot noir, hang time, and *especially hang time at low temperatures*, is precisely what allows the development of the most compelling attributes of the wine.

The enemy of hang time is too much heat and the resulting too rapid accumulation of sugar in the fruit. 2015 set out to be a hot vintage. With early budbreak, early bloom, and plenty of summer sunshine, the stage was set to push potential alcohols too high too soon, forcing an early pick date that would preclude hang time.

Mercifully, September broke with cool temperatures and downright chilly evenings. Sugar accumulation was arrested and instead, the vineyard was allowed to develop flavor. Not overripe flavor. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous and cool hang time.



2015 PINOT BLANC • ESTATE GROWN

### *LIVE Certified Sustainable*

Harvest date: September 24th, 2015

Grapes at harvest: Brix 23.5, pH 3.26, TA 6.8 gr/liter

Finished wine: Alcohol 13.6 %, pH 3.3, TA 6.2 gr/liter

No residual sugar

Bottled June 3, 2016

215 cases produced

**Vinification:** The 2015 Pinot blanc was whole-cluster pressed and fermented cold in a jacketed, stainless steel tank, then racked to a 30 hL oak oval for ageing. It was finished without malolactic fermentation to preserve its fresh fruit character.

**WINEMAKER NOTES:** This perfectly dry Pinot blanc offers aromas of baked anjou pear, balsam, and green tea with hints of tuber rose and preserved lemon. The palate is nicely framed by juicy acidity that runs the length of the wine, but doesn't diminish the plush texture. The young wine holds both the finesse of the variety and the ripe boisterous nature of the vintage in harmonious balance, and should cellar well for the next 5-7 years.