



Yamhill Valley  
*vineyards*

## 2010 'Pinot Blanc'

### **Winemaker**

Stephen J. Cary

### **AVA**

McMinnville

### **Vineyard Composition**

100% Estate: Casa, Mainfield, & Hilltop Block

### **Harvest**

Picked: October 22, 2010

Yield: 3.3 tons/acre

Brix: 20.8

pH: 3.14

TA: 9.45 g/L

### **Fermentation**

34% Neutral Oak, 66% Stainless Steel

### **Aging**

11 months

34% Stainless Steel

66% Neutral Oak

### **Bottling**

September 9, 2011

Alcohol: 12.4%

pH: 3.45

TA: 6.8 g/L

R.S.: 0.1% (Dry)

Production: 383 cases

### **Vineyard**

We are the oldest winery and the second oldest vineyard in what has recently been recognized as the McMinnville AVA. The unique thing about this subregion of the Willamette Valley is that eroded marine sedimentary soils dominate many of the vineyard sites. Most other Oregon vineyard areas are strongly influenced by volcanic soils, while our site consists primarily of marine sediments and heavy clay soils that produce a Pinot Blanc with great intensity of flavor and complexity.

### **Vintage**

2010 was an overall wet and cool growing season. Vintages such as this present their own challenges. Our vineyard manager worked hard to pull leaves early on in the season that opens up the canopy and encourages airflow around the clusters to prevent mold and botrytis in the fruit, all while the west side of the vines have sufficient shading so that sunburn does not occur. We are always working to find balance in the practices we use so that the final product is the best it can be.

### **Winemaking**

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted and lightly de-stemmed. The fruit was gently pressed, settled overnight and transferred to stainless steel tanks for a cool fermentation that encouraged an array of flavors.

### **Tasting Notes**

The nose is inviting with scent of honeydew melon and citrus. Lifted notes of minerality and herbs lead into the palate, which is bright and crisp, an attribution to the cool growing climate in 2010. This wine is a beautiful soft straw color and will be delicious with various cheeses and seafood. Spectacular pairings include oysters, scallops and a poached halibut with capers. Enjoy!