



**Varietal**

100% Estate Pinot Blanc  
100% Rogue Valley  
53% Three Creeks Vineyard  
47% Maple Ranch

**Harvest Data(averages)**

October 10/17-18, 2008  
23.2 Brix  
3.42 pH  
5.7 g/L TA

**Bottling Data**

April, 2009  
13.5 % Alcohol  
0.47% Residual Sugar  
3.47 pH  
755 Cases Produced

**Vineyards:** Pinot Blanc is a variety that realizes its full potential when grown in cool climates and vineyards sites that have rocky, well-drained soils. Our Pinot Blanc is planted in the Illinois Valley on two of our estate vineyards where intense yet balanced flavors develop over a long growing season of warm days and cool nights. In our alpine valley, the combination of altitude, soils and proximity to the Pacific Ocean creates a flavor profile that is unique to the Illinois Valley. The ability to carefully farm our estate vineyards also maximizes the potential for great wines.

**Winemaking:** The grapes were harvested in the cool of the morning to preserve bright, fresh fruit flavors and minimize harsh extraction from the skins while pressing. The fruit was whole-cluster pressed, the juice cold-settled and then racked off of the solids to stainless steel fermenters. Several strains of aromatic yeasts were selected to enhance aroma and texture while keeping the focus on fruit purity. Six months aging sur lie, on the yeast lees, also contributed to the texture and flavor development, underscoring a distinctive minerality that is derived from our estate vineyards.

**Tasting Notes:** Highly aromatic, notes of apple blossom, juicy pears and vanilla spice are followed by flavors of apple pie, kiwi and coconut. Full bodied, yet balanced by a snappy, crisp finish, the lingering minerality and slight toasty-yeasty aftertaste add another dimension of complexity. While youthful and tangy, give this wine a light chill and enjoy as a refreshing summer white, or let it develop addition complexity with a couple more years of bottle age. (May 2009)