

2014 PINOT BLANC

ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL

100% Pinot Blanc

VARIETAL ORIGIN

Alsace

APPELLATION & AVA

Willamette Valley

Yamhill-Carlton AVA

VINEYARDS

2.63 Acres

TERROIR

Sedimentary Willakenzie Soil

HARVEST DATE

September 18-21, 2014

HARVEST STATISTICS

Brix: 23.0, pH: 3.2, TA: 6.8

FERMENTATION

Whole clusters pressed into stainless steel tanks. No malolactic fermentation.

BOTTLING DATE

May 7, 2015

FINAL ANALYSIS

Alc: 13.8%, pH: 3.2, TA: 6.5

RESIDUAL SUGAR

0.3%

CLOSURE

Cork-Free

CERTIFICATIONS

Oregon Certified Sustainable Wine, LIVE & Salmon Safe

TASTING NOTES

The 2014 Pinot Blanc displays a light straw color and a delicious tropical aroma with white flower, citrus and melon. The flavors follow the nose with a touch of sweetness and bright and refreshing acidity. This wine has an elegant, medium to long finish. The Pinot Blanc will age for 4 to 5 years, and is delicious now. Serve well chilled.

FOOD PAIRING

Pairs well with pan-seared scallops in a citrus, butter, reduction.

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