

# WILLAKENZIE ESTATE

## 2013 PINOT BLANC

*ESTATE GROWN - WILLAMETTE VALLEY*



### VARIETAL

100% Pinot Blanc

### VARIETAL ORIGIN

Alsace

### APPELLATION & AVA

Willamette Valley  
Yamhill-Carlton AVA

### VINEYARDS

5.51 Acres

### TERROIR

Sedimentary WillaKenzie Soil

### HARVEST DATE

September 26, 2013

### HARVEST STATISTICS

Brix: 21.8, pH: 3.25, TA: 7.3

### FERMENTATION

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

### BOTTLING DATE

May 1, 2014

### FINAL ANALYSIS

Alc: 13.5%, pH: 3.3, TA: 7.1

### RESIDUAL SUGAR

0.5%

### CLOSURE

Cork-Free

### CERTIFICATIONS

Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

The 2013 Pinot Blanc displays light straw in color. Melon, key lime, citrus and wet stone mineral aromas are found on the nose. The palate offers crisp and refreshing acidity with flavors of coconut, pineapple, lime and granny smith apples. There is an elegant and long finish. This Pinot Blanc will age for 4 to 5 years, and is just as delicious and drinkable now. Serve well chilled.

### FOOD PAIRING

Pairs well with grilled halibut, oysters and scallops.

