

2018 Left Bank Pinot Blanc



Varietal: 100% Pinot Blanc

Fermentation: 100% French Oak Barrel

Alcohol: 13.2%

Time aged: 9 months

Harvest Date: 10/15/2018

Brix at harvest: 23.3 Finished TA: 6.9 g/l Finished pH: 3.13

Case Production: 60 cases, 750ml

AVA: Willamette Valley

Retail Price: \$20

Winemaker's Tasting Notes:

An age-worthy Pinot Blanc, displaying aromas of pears, peaches and lemon butter cookies, accented with dried grasses and butterscotch. Mirrored flavors on the palate and highlighted with a juicy, ripe acidity.