

2013 PINOT BLANC

Mendocino County



IN THE VINEYARD

The majority (90%) of the fruit for this wine came from Schrader Ranch, located at the southern end of the Ukiah Valley. This area is known to produce full-flavored Chardonnay and is a great site for Pinot Blanc. Its location along the Russian River is slightly cooler than much of the Ukiah Valley, and the deep alluvial soils are fertile and well drained, providing ample moisture to the deep rooted vines. These growing conditions are conducive to producing ripe fruit flavors at lower sugar concentrations. A small amount of Riesling from The Green Ranch on Mendocino Ridge was added to increase acidity and add structure to the wine.

IN THE CELLAR

The Pinot Blanc fruit was picked by hand and gently pressed full-cluster to stainless steel tanks for settling. After three days, the juice was racked off solids to another stainless steel tank and inoculated with VL1 yeast. The wine was fermented at 58° F and was stopped with a hint of sugar remaining. The Riesling was handled similarly, and the wines were blended post-fermentation. These wines were fermented in 100% stainless steel with no malolactic fermentation. No meat, dairy, eggs or other common allergens were used in the production of this wine.

IN THE BOTTLE

The wine exhibits aromas of chamomile tea, sweet orange creamsicle, vanilla, honey, spring narcissus and peach. Flavors of fresh apricot, Asian pear, brioche, stone fruits, and key lime zest, with a spicy mouth-filling mid-palate and pleasant minerality in the finish.

AT THE TABLE

Enjoy this Pinot Blanc with truffled popcorn, sole meunière or classic vegetable crudité.

GRAPE VARIETALS

90% Pinot Blanc
10% Riesling

VINEYARDS

Schrader Ranch
Green Ranch

APPELLATIONS

Mendocino County
Mendocino Ridge

BOTTLING DATE

March 4, 2014

ALCOHOL

13.7%

RESIDUAL SUGAR

0.09%

TITRATABLE ACIDITY

5.3 g/L

pH

3.58

CASES PRODUCED

231

RELEASE DATE

September 2014

