

2014 PINOT BLANC

Mendocino County



IN THE VINEYARD

The 2014 vintage was one of the warmest and earliest vintages recorded. The majority of the fruit for this wine was sourced from Cox-Schrader Ranch located at the southern end of the Ukiah Valley viticulture region. This area is known to produce full flavored Chardonnay and is a great site for Pinot Blanc as well. 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. The Pinot Blanc is growing immediately adjacent to the river on the flood plain where the deep rooted, older vines can access ample moisture to withstand the hot summer months. These growing conditions are conducive to producing ripe fruit flavors at lower sugar concentrations (brix). A small amount of Riesling from the Green Ranch in Anderson Valley was blended in to add acidity and build structure in the wine.

IN THE CELLAR

The Pinot Blanc was picked by hand and gently pressed whole cluster. The juice was allowed to settle for three days in a stainless steel tank and then racked off the solids to another stainless steel tank to begin fermentation. The juice was inoculated with VL1 yeast which was selected for its ability to enhance the terpenes naturally present in this varietal. A small amount of Riesling was blended in post fermentation to add structure and a hint of sweetness. Both the Pinot Blanc and Riesling were prevented from undergoing any malolactic fermentation to preserve their bright fruity characters. The wine was sterile filtered and no eggs, dairy, or animal derived products were used in the production of this wine.

IN THE BOTTLE

This Pinot Blanc immediately draws you in with its sunny nature and aromas of spring flowers, apricot blossoms, and musk melon, its signature fragrance. The aromatics are boosted by the addition of Riesling providing floral notes. The fleshiness and creamy texture is created by extended yeast lees contacting. It has juicy peach and pineapple flavors, along with the creaminess of Macadamia nuts. This Pinot Blanc shows stature and structure, all the way through its long finish, which leaves you with a pleasant lingering smack of Bartlett pear.

AT THE TABLE

This is a good starter wine that works well with appetizers such as prosciutto wrapped melon, cheese platter, roasted nuts, or chicken salad.

GRAPE VARIETALS

90% Pinot Blanc
10% Riesling

VINEYARDS

Schrader Ranch
Green Ranch

APPELLATIONS

Mendocino County
Mendocino Ridge

BOTTLING DATE

March 5, 2015

ALCOHOL

13.9%

RESIDUAL SUGAR

1.3 g/L

TITRATABLE ACIDITY

5.1 g/L

pH

3.53

CASES PRODUCED

254

RELEASE DATE

November 2015

