



## **2018 Pinot Blanc**

### **Vintage Club Exclusive**

#### **TASTING NOTES**

Lively and complex, this Pinot Blanc has silky flavors of white peach and ripe pear balanced by bright notes of grapefruit and lemon zest. Hints of almond in the mid-palate give this wine a nice complexity which is best experienced when the wine isn't over chilled.

#### **HARVEST OVERVIEW**

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

#### **WINE ANALYSIS**

Appellation : Willamette Valley  
Varietal Composition : Pinot Blanc  
Harvest Date : October 10, 2018  
Vineyard Source : Arcane Cellars  
Bottling Date : February 2, 2019  
Case Production : 325 Cases  
Cooperage/Cellar Treatment : Slow and cool fermentation in all stainless steel tanks; two batches with different yeast for complexity

pH : 3.4 | TA : 6.8 g/L | Alcohol : 13.5% | RS : 0.41%